

LAMBDA

Laurentian University's Bilingual Student Newspaper
Le journal étudiant bilingue de l'Université Laurentienne
Volume 38 - Issue 23 / Numéro 23

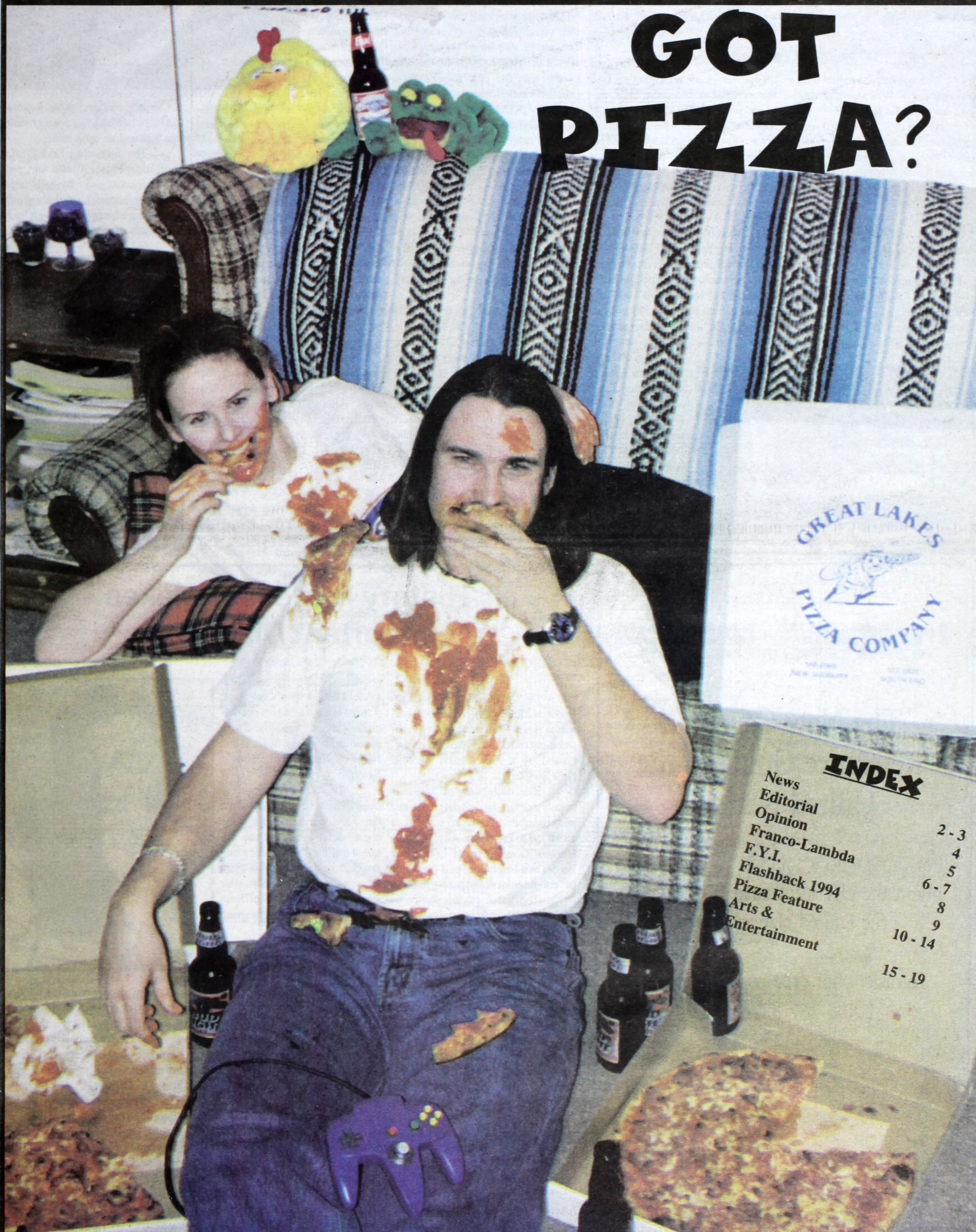
Ways To Freak Out
Your Roommate #29

**PASTE BOOGERS ON
THE WINDOWS IN
OCCULT PATTERNS!**

...See Page 16 for Full List

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GOT PIZZA?



KEEPING THE LOCAL PIZZA JOINTS IN BUSINESS SINCE 1961

English Arts Club Hosts Year-End Conference

by Ryan Gibbs
News Editor

Last weekend, Laurentian's English Arts Club hosted its year-end Conference; it began with presentations Thursday afternoon in the TV Room of the Students' Centre. Referred to as the "Beggars Banquet", the first conference featured presentations from local artists and entertainers, as well as media groups that promote the arts.

The conference began with a presentation by Will Morin, a Multimedia artist, who preferred the term "creative person", as it was more inclusive and avoided a repressive label. Morin argued that all people speak at least five languages (the five senses), before he showcased his native art.

The back of a T. V. with the face of a raven was an exhibit he called "remote control". The title emphasizes the limited control people have over the medium. Morin also showed photos of the totem poll he made out of debris found along the roadside - names of cars served as totems (ie. rabbit, mustang, pinto).

Through his artwork, Morin illustrated how a spirit could be found, and renewed, in materials considered waste.

After Morin, Laurentian film student, Darlene Naponse, shared her experiences as a filmmaker. She made a number of short films on native communities; her goal as a filmmaker is to "demystify" stereotypes of her subjects.

Bill Sanders, entertainer and media technician at Laurentian, told the audience stories about his struggle to promote himself as an actor. Sanders' ambition to become a stage actor was discouraged by earlier rejections because he "had too much stage presence". But he continued to practice his craft and took advantage of opportunities to promote his talent.

Recently, he invested his own money in a production held in The Fraser Auditorium. The second night, there were only thirteen people in the audience, but by the third night, the project gained popularity as a result of good publicity, particularly by word-of-mouth. Sanders admitted that it was difficult for actors to find work in Sudbury.

After an intermission, the conference reconvened with Paul Loewenberg, an organizer of Festival Boreal, Sudbury's annual music and arts festival. He emphasized the Festival's mandate to support local artists. As well, he lamented the inability of some exceptional artists to gain success simply because they were not easily "packageable".

John Wozniak, "sales representative" from CKLU, gave the first of two presentations by campus media. To demonstrate the radio station's facilities, Wozniak set up a live interaction with Dylan Callens, who was at the station. In promoting the conference, the pair showed how other art venues could be showcased through CKLU. The presentation became comedic through a parody of a formal radio broadcast.

News Editor Ryan Gibbs gave a speech on behalf of Laurentian's other campus media, *Lambda*. Gibbs called attention to the "direct" ways in which *Lambda* promotes the arts ("Arts Briefs" and "Writer's Spotlight"). He also suggested that the paper promotes artists "indirectly", by showcasing its writers in every section.

After Gibbs, Henry Bujak, presented a short film he had made entitled "Roy's Bad Day". The comedic film told the story of a man who arrived at work late one night, after having too much to drink. After he paid a delivery boy for a pizza he had ordered, Roy found himself locked out of the office. Roy then had to run through the streets, and overcome a forbidding snowpile, to acquire a key from a fellow co-worker. Speaking favourably of the film, Bujak expressed his enthusiasm at other projects.

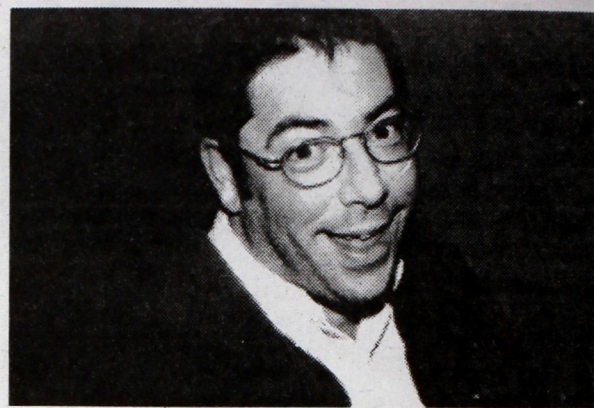
Another film enthusiast at the

conference was Frank Racicot. Racicot was a geologist who developed screenplays as a creative outlet. Racicot also stated that he decided to write screenplays out of disgust for recent Hollywood movies. With diagrams, graphs, and notes, he exposed the complexities of screenplay writing to the audience.

The final presenters of the afternoon were Malanie Marttila and Louise Lane, writers for "Battle Chant". "Battle Chant" is a group of Sudbury women who write and publish their own poetry. Marttila and Lane shared their experiences of self-promotion, including some bad experiences with a local bookstore. They also spoke about the financial and personal rewards of collaboration with other artists.

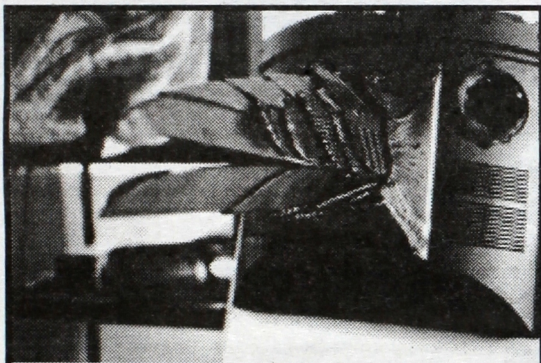
The conference managed to bring local artists and media together to share their experiences and initiatives. Although the audience was small, it was interested and engaged: every presenter was asked questions after a speech. Interaction continued after the conference.

The English Arts Club also had other events scheduled for their year-end conference. Thursday evening, Louise Lane and Malanie Marttila were joined by fellow "Bat-



tle Chant" members Carole Trepanier and Paulette Dahl, in a poetry reading that featured an open mike.

The following Friday afternoon, in the Fraser Auditorium, presentations were given by local artists and entrepreneurs. Later that evening, dramatic readings were given by local writers, playwrights, and singers.



History Professor Makes Important Discovery

by Ryan Gibbs
News Editor

Dr. Dieter Buse, History Professor at Laurentian, made local and national news last week with his assessment of an old photo album purchased by a second-hand store in New Sudbury.

The collection of approximately one hundred photographs depicts members of the Nazi party from 1934-1938, including Adolf Hitler, Herman Goering (head of the Air Force) and Josef Goebbels (minister of "enlightenment and propaganda").

The value of the photos is derived from historical analysis. References to the Hitler's honour guard, suggest that they were taken by a member of Hitler's inner circle. As the photographer had access inside security lines, the photos are considered rare. The Nazis initiated numerous propaganda campaigns to influence the public, but the photos included in the album are not staged.

Adding to the historical value of the photos is their interpretation as historical evidence. In particular, one photo shows the son of the Vice-Chancellor, Franz Von Papen, handing Hitler a letter. The letter is assumed to be a letter from the messenger's father.

The intriguing photo was taken after a wedding in June 1934. At the time, Hitler was Chancellor of Germany. He was torn between two

political factions: the conservatives, in league with Van Papen, wanted Hitler to end his revolutionary changes and the SA, a paramilitary group, insisted that Hitler continue his social revolution.

The SA and conservatives came into conflict when the SA sought to replace the conservative army as the national militia. The wedding and march parts depicted in the photos was a staged diversion, after which several chief SA officers were executed to bring that group under control.

In this historical context, the letter from Von Papen is very important. Questions arise regarding the contents of the letter. Added to the mystery is the fact there is no other historical record of a letter sent to Hitler by Van Pappen at the time of the wedding. The letter in the photograph has peaked both curiosity and debate among German historians.

There are a number of theories to explain how this valuable historical source ended up in Sudbury. One arguable theory suggests that they were once used as blackmail against former Nazis employed by INCO to control the radical local unions.

But, Dr. Buse believes that



the album's appearance in Sudbury is best explained by a more practical theory. He suggests that the album was likely the personal possession of a former Nazi officer, who brought the album with him when he immigrated to Canada.

Since the appearance of the album, and the publicity of the photographs, Dr. Buse has received many calls from people asking for historical appraisals of other pictures from the Nazi era. But, most of these photos have been staged. The photos in the Sudbury album are valuable because they are both rare and revealing.



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Canada

"As Prime Minister Awards" Essay Contest

by Ryan Gibbs
News Editor

The "As Prime Minister Awards" is a program that challenges students to develop solutions to the posed question, "If you were the Prime Minister of Canada, what political vision would you offer to improve our living standards?"

This year, the first Awards of the new millennium, "The Magna for Canada Scholarship Fund will award more than \$300,000 in cash prizes and internships with Magna International Inc". Magna is considered Canada's leading automotive manufacturer.

Magna International established The Magna for Canada Scholarship Fund in 1995 to "empower students to express their solutions for

building an even better Canada." The Fund has set aside \$1,000,000 for the project. It is also sponsored by The Fair Enterprise Institute, a non-partisan and non-profit organization.

Any student who is enrolled full-time in an undergraduate or graduate program at a college or university in Canada can enter the contest. A national panel of judges will select fifty semi-finalists who will be awarded \$500 cash.

Of the semi-finalists, ten regional winners will be selected; regional status will be determined by location of school. Each of these winners will receive \$10,000 cash and a four-month, paid internship with Magna International (valued at \$12,000).

Of these ten regional winners, one national winner will be chosen. This person will receive an additional \$10,000 in cash and a one-year, paid internship at Magna International (valued at \$36,000).

Selections will be judged "on the basis of solution driven innovative ideas that portray the vision and courage to chart a course for Canada in the next century". Finalists will be announced in September and the national winner will be announced in November. All winning essays will be published in November and distributed through Chapters book stores across Canada.

The deadline for submissions is June 5, 2000. For more information visit www.aspriminister.com.

Ontario Government's Latest Education Initiative

by Ryan Gibbs
News Editor

On March 14, Minister of Training, Colleges and Universities, Dianne Cunningham, announced an increase of more than \$52 million in operating grants to universities in Ontario.

However, \$16.5 million of this funding is based on performance. The three determining factors in this scheme are "graduation rates, and graduate employment rates after six months and two years".

Cunningham justified the decision by arguing, "By linking funding to performance, we are fulfilling our commitment to reward schools that do the best job of preparing students to succeed after graduation."

The Minister also announced that beginning in the academic year of 2000-2001, universities, and colleges, will be restricted in their ability to raise tuition fees - 2% per year for five years. Cunningham stated, "Students will continue to pay approximately 35 per cent of the cost of

their education, which we believe is reasonable and affordable."

The provincial government further announced other initiatives to aid students in post-secondary institutions. For example, the provincial government will require universities and colleges to designate "a portion" of increased tuition fees to aid students in need.

As well, the Ontario Student Opportunity Trust Fund (valued at \$600 million), is expected to assist 185,000 students in need over ten years. Also, the newly-established "Aiming for the Top Scholarships" will begin in September. These scholarships are expected to aid as many as 10,000 top students in financial need.

The Canadian Federation of Students has voiced its grievances against the government's initiatives. In particular, the CFS is disappointed with the government's reluctance to reduce tuition fees and its unwillingness to fully restore the money it cut from post-secondary education in

1996-1997 (estimated at \$400 million).

"Given the fact that tuition fees have increased by over 126% over the past ten years, the announcement of an additional 10% increase is a slap in the face to students who have been campaigning for affordable post-secondary education," stated Joel Harden, Ontario Chairperson of the CFS.

In response to the government's initiative to make conditioned university funding based on performance, Harden stated, "By tying funding to graduate employment rates, the provincial government is effectively abandoning freedom of academic choice to the quarterly whims of the market."

With its many criticisms of the provincial government's initiatives, the CFS takes some comfort in knowing that their protests have led the government to restrict tuition fees, even though it is not considered enough.

Racism. Stop It!

by Ryan Gibbs
News Editor

In honour of March 21, International Day for the Elimination of Racial Discrimination, a display was set up in the Bowling Alley from 10 am to 4 pm, with similar displays set up in residence and the Phys. Ed. Centre.

These booths encouraged passersby to dip their hands in green, yellow, or blue paint and make their mark on a banner calling for the elimination of racism. As well, postage-paid, mail-in petitions were distributed.

These forms asked people to affirm the following statement: "I pledge my commitment to ending racism". The Multiculturalism Pro-

gram of the Department of Canadian Heritage, which promoted the petition, in conjunction with several corporate sponsors, set a goal of 2,100,000 signatures before March 21, 2000.

March 21 was designated International Day for the Elimination of Racial Discrimination by the United Nations in 1966. The day commemorated the execution of peaceful demonstrators who protested apartheid in Sharpeville, South Africa.

The first Canadian March 21 Campaign was held in 1989. The Campaign emphasizes the values of "Respect, Equality, and Diversity" in its fight to eliminate racism in Canada. In a society that possesses these qualities it is argued that "all Canadians will benefit, now and in the future".

Several local groups have sup-

ported the March 21 Campaign. The Third Millennium held a youth poster contest, Village International presented the cultures of developing countries in a presentation at the Lasalle Court Mall, and the N'swakamok Friendship Centre & Shkagamik-Kwe Health Centre hosted several workshops.



News Briefs

Bank of Montreal Celebrates LU's 2000 Graduates

On Wednesday, March 22, Mr. Alex Hector, Vice-President Community Banking, Bank of Montreal, will host the third Annual Business Alumni/Business Graduates reception at the Bank of Montreal, 79 Durham Street, Sudbury. This reception will bring together Laurentian University's class of 2000 Commerce, M.B.A., Sports Administration (SPAD), and Economics graduates, local alumni from each of these four programs, as well as representatives from the business community.

The purpose of the reception is to introduce Laurentian's class of 2000 business graduates to the local business community. It will also serve as a great opportunity for Laurentian business alumni to socialize with former classmates and faculty members.

In response to the continued rise of interest in this event by Laurentian University business students and alumni, the host of the event, Mr. Alex Hector, indicated, "Graduates and alumni of Laurentian University enjoy these events because of the inherent networking opportunities provided. Relationships are the cornerstone of any business opportunity, and the first building-block is actually getting into the "real world" and meeting people. This merger brings together business grads and alumni for an evening of socializing and networking, and is certainly a step in the right direction."

Peter Williams to receive Pat Poland Award

Laurentian University Alumni and Development is pleased to announce that Peter Williams will receive the 1999-2000 Pat Poland Laurentian University Volunteer of the Year Award for his ongoing support of Laurentian Interuniversity Athletics.

This award was established in 1995 in recognition of Mr. Poland's tireless hands-on approach to volunteerism. His wholehearted commitment to the Laurentian University Alumni Association, as well as his dedication to promoting a fruitful relationship between the University and the community of Sudbury, is embodied in the award that now bears his name.

Peter Williams has indeed set a high standard for volunteerism, both at Laurentian and throughout the Sudbury region. He has been a member of the athletic awards selection committee for over ten years, has served as master of ceremonies for numerous awards banquets, including the Alumni Voyageur Hall of Fame Dinner, worked on promotion and publicity for the Canada-Russia Pre-Olympic Basketball Tournament at Laurentian in 1996, and chaired the Annual Peter Ennis Alumni Basketball Weekend in October 1999.

Mr. Williams will be presented with the Pat Poland Laurentian University Volunteer of the Year Award on Thursday, April 13, 2000, at 5:30 pm, at Brystons on the Park, Copper Cliff.

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Lambda circulates 3,300 copies throughout the city of Sudbury and the Laurentian University Campus. We thank the following for permitting us to circulate our paper at their establishments:

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Douglas Variety & Video
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Write to us but remember...

All submissions become the property of Lambda Publications and will thus be subject to editing. Letters submitted must bear the author's full name and telephone number. Names will be withheld upon request. Letters must not be longer than 250 words. Lambda reserves the right to edit for content considered sexist, racist, homophobic, heterosexual or for length.

Lambda is the weekly student newspaper of, by and for the students of Laurentian University. Lambda is funded through a direct student levy by the members of the Student's General Association, yet remains autonomous from all University organizations, both student and administrative.

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Editor's Corner...

Three To Go...

by Mat Thompson
Editor In Chief

The year is finally almost over. After this issue, there are only two issues left in the publishing year. I have been pretty stressed about the whole money situation, then last week I decided to just ride out the rest of this year and have fun. Forget the usual format and rules, I just want the rest of the Lambda's to be fun.

Our features all year have been both informative and fun, but we figured that being the end of the year, things like pizza and Kraft Dinner would be much more fun for students to read. Everyone loves pizza and pizza companies love students, so it was just natural for Lambda to mesh the two together as one of our coolest features since we got our Features editor drunk three years ago and made him write four

pages on beer.

I know a lot of people have been less than impressed by our sports coverage this year. The problem is, no one came in to take over the position. I have covered it all year, along with my other jobs which take up a lot of time. This week the Sports Section was scrapped as we only recieved minimal information of the CIAU Championships and it wasn't even enough to fill 1/8 of a page. I appologize, but we can only do what we can.

Speaking of open positions, some of you may have noticed over the next few weeks we are having our Executive and Staff Elections. This Friday we will be voting in the 2000-2001 Lambda Executive and the following week we will vote on all other positions. Like usual, Lambda is losing a lot of their current staff and there will be many open positions to

choose from. Right now, editorial positions can only be run for by a person holding staff status, but assistant positions are wide open. Also, in September we will be recruiting like mad to fill positions, so if you are interested in any open positions, come and see us and we will let you know what the positions entail.

For all of you that have been counting, I have been here for four years now, and like most university students... I am staying! Most people probably hoped I was out of here, but I am now a professional student. I plan to take at least one course at LU for the rest of my life. Sure, it may sound dumb now, but when you are paying back your OSAP and I am still a registered student, not paying any interest until I die, you will be kicking yourselves. Remember, OSAP can only get you if you graduate.

On both March 30th and April

6th Lambda will be holding Pub Nights in The Pub Downunder. We have a shit load of prizes to give away like CDs, movie posters, hopefully some Molson or Labatt SWAG and we are working on a pretty big giveaway prize for the 6th, so make sure you check it out. They are both on Thursdays, so either myself or the Amazing DJ Cobb will be DeeJaying those nights. But remember, on Lambda Pub Nights Madonna's Like a Prayer is BANNED!!!!

Exams are almost here so everyone should just try and relax, have fun in the Pub and check out Lambda. I promise the next few issues (especially next week's) will be fun ones to take the edge off the stress we are all feeling. It's time to have fun, relax and just forget that you haven't been to your literature class since the first week!

Space For Rant ... Letters to the Editor

Dear Lambda,

This letter is in regards to the terrible music reviews I read in the Lambda from the week of March 9th 2000. I think the critics should do a little homework on the bands they are criticizing before they print their articles... particularly Mat Thompson. He thinks that no one will like, or buy the new Aqua CD because it is boring. Well, just look around you, what is selling big these days? Manufactured bands just like Aqua (ie Backstreet Boys, N'Sync, Britney Spears, Christina Aguilera...) If he'd have done a little research, he would have noticed that Aqua is number one on Europe MTV, beating bands like Oasis and the Backstreet Boys. Aqua is number one in their native Denmark, number 2 in Sweden and in the top 10 of many other music charts in Europe. (hmmm Now would you want a guy like Mat at the head of the Marketing departement of your Music Label? Yeah, he REALLY knows what the people want!) I myself am not a huge fan of Aqua (even I took the time to defend them), but I did buy their new CD, and it really wasn't bad. For that particular style of music, Aqua is one of the best. You really shouldn't take their songs too seriously, they are light and funny and just make you want to dance and have a good time. But, I must agree, it's not a CD that one would listen to over and over again because I think one would quickly tire of it. I think the essential thing to remember is that it's not made for 'easy listening' it's made for dancing and having fun.

Now one thing I can't forgive Mat Thompson, is the terrible review he gave Madonna. I happen to think that her version of American Pie is wonderful... even better than the original I dare say. I hope that one day, wanna-be critics will just let Madonna live in peace!

Karl Weyerhaeuser

Editor's Response:

I have been reviewing music for this campus for four years now. I review music for a university audience and I don't really care about what 13 year old girls in Europe tend to purchase. My reviews are to let students know what is good and what isn't so they don't follow the flock of sheep out there, buying what everyone else buys and wasting their money. Reviews are opinions and not research articles.

Mat Thompson, Editor In Chief

ps. All of Denmark is jumping off a bridge... are you next?

Dear Lambda

This is an open statement to the administration of SPAD and its executive council. I, as the rest of the student population around Ontario who has participated in a certain hockey event every January, would like to know if SPAD feels they owe us an explanation as to why there was no intramural hockey tournament this year.

Kevin Thorne

Dear Lambda:

I am writing to express my impatience at the ritual I must go through to eat at the Greasy Spoon. I do not have the fortune at living in UC or SSR/MSR and my friends and I have to sign in at the UC Porter's desk whenever we eat there. Why is it that students who do not live there are not allowed access, except by seeing the lady with the rubber glove? Hey lady, just because I don't live there, doesn't mean you have to yell, "Hey, yous guys. Yous has to sign in!" Come on, give us a break.

Krazy and Keyless

Editor's Note: We applaud anyone who will stand up for their rights here on campus, but our hats go off to anyone who can actually stand up after eating at the Greasy Spoon.

Lambda Staff Elections 2000-2001

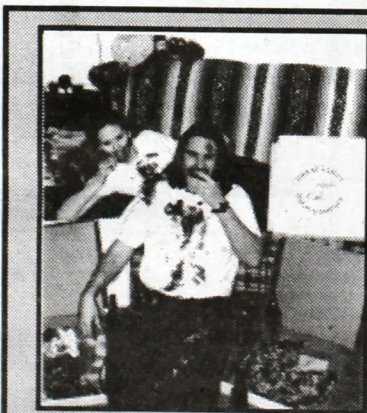


Lambda elections are quickly approaching. Every position on the masthead is open to contest by members of the SGA/AGE. Voting privileges are held by Staff Members, unless relinquished.

There are candidacy restrictions that apply to the positions of Editor-in-Chief, Financial Director and Assistant Editor. Nominations for Editor-in-Chief, Financial Director and Assistant Editor will be open Friday, March 10, 2000. Elections will proceed Friday, March 24, 2000.

Nominations for all other masthead positions will be open Friday, March 17 and the elections will proceed on Friday, March 31.

Please contact Mat Thompson, Editor-in-Chief, for complete details regarding nomination procedures or candidacy restrictions.



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Mat Thompson

Pizza Models:
Natalie Dudniczky
and Jeremy Denouden

Lambda

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THE OPINIONS EXPRESSED IN THE OPINION SECTION OF LAMBDA ARE THOSE OF THE INDIVIDUAL WRITER AND MAY NOT REFLECT THE OPINIONS OF THE STAFF OF LAMBDA PUBLICATIONS.

O-Dog's Bitches

by Oliver Curwen
Staff Writer

What must a student do around here to get decent service? The answer lies in promoting competition. For all those not aware, especially those in administration *all over* this campus, to promote competition in a product or service "industry" is best for the consumer, while a monopoly is entirely unfair.

Take for example, the Food Services. There is only one server on campus, this being Sodex'ho Marriott. Having one server makes it easier for students to decide where to go to eat, yet if they want to eat on campus, they can only go there, or are forced to order delivery, make their own, or starve. Fine, there is still a choice, but when the "workers" take their time in serving their customers (who are paying their wages, incidentally), it becomes obvious that they are unionized, and paid by the hour, enraging many.

What does this mean? This means, that the workers have no threat to their jobs, because they have a monopoly. A monopoly ensures that

the sole possessor of a territory can do as they please, and is not forced to do as the customer actually wants. The reason there is a monopoly on campus is due to the simple fact that the administration is unconcerned about its students. They should start caring, as the University would not and could not exist without the students.

Another example: the monopoly Coca-Cola has. The University has taken a certain amount of money from Coke (let's use \$1 million as an example), to ensure a monopoly over Pepsi. Many students I know prefer Pepsi to Coke, yet they (the consumers) were not consulted by the administration, as far as I know. Now, the University could have taken \$750,000 from *both* "soda" companies, leaving the University with 50% *more* money, and making the companies duel it out for the students' loyalty. This would most likely ensure lower prices for the students, but more importantly, choice. Of course, the consumers (the students in this case) do not seem to realize that they can implement change.

Take the Food Services again. There we have absolutely no competition, and the service suffers as a result.

The franchise outlets such as Subway and Tim Horton's (a portion of whose profits go to Marriott anyway) pretend to offer "choice" on campus, but this does not fool anyone. The students must demand change, and not just by silly, ineffective marches. A company such as Marriott (or the University itself) seeks to maximize its profits, but if there is no money flowing in; believe me, this will get attention. If a consumer dislikes a product, s/he will simply buy a competitor's. I, for one, recommend the Sudbury Curling Arena for the best grilled-cheese in Sudbury; they're also cheaper than the Hitching Post's!

Students must demand an end to the monopolies on campus (we do have a number of different student associations to show it can be done). Only when there is competition on campus, will we be able to get a proper grilled cheese on brown!

Get in the Ring

by Bryson McCarthy
Columnist

It's time to cause a little stir in the fabric of what is right and what isn't. Sure, I've caused controversy before, but this one should send the prudish elite into a tailspin. This week what I have to say can be summed up in three words... I Smoke Pot. I can see them reeling already!

So why all of a sudden have I jumped from bitching about campus problems to talking about my life as a stoner. Well, people around this university seem to be quick to jump on the morality band-wagon and condemn, persecute and even shun those of us who like to delve into the purple-sticky punch. It's funny since the people who jump down the throats of those who smoke are the ones who need a little relaxation themselves.

I have been hearing for weeks about people who outright condemn the use of marijuana. Well, then don't use it and let the rest of us enjoy or

little pastime. Sure, you are going to write letters saying how pot is illegal, dangerous and addictive and it will make you stupid. You can say that, but until you give me exact proof that that happens, I don't care. Even psychological testing won't convince me of the evils of pot because unlike all the nay-sayers out there, I smoke the stuff and I see the effects. My grades have never dropped, I don't crave it all hours of the day, I am much more in control on pot than drinking. And that whole illegal crap... catch me if you can!

The other day I was right here on campus and an 'authority figure' stopped me and asked me if I had smoked pot. My answer was yes. They then went on to tell me that I was in big trouble and I was going to be blacklisted or banned or some other thing like that. The funny thing was I had smoked at home and my jacket just happened to smell like pot.

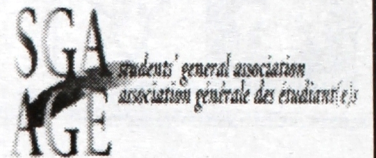


Can the university go after a person just because they smell like pot? I really don't think so. If we were to prosecute those who smell different there are a few rancid bastards in my classes who should be put in front of a firing range of Right Guard before I get taken down.

So many people were appalled at the drugs and alcohol questions on the Corruption Quiz and couldn't believe that someone would actually get those points. Well, I didn't get them all, but a fair number of those questions covered my last few years of high school. Sure, it's corrupt, but it is also a sign that we live in a prudish society who are not open to new things. It's not as if everyone in the world will have to smoke pot if it becomes legal. Everyone has the choice if they want to smoke it or not. I don't smoke cigarettes just because I can get them at every store, gas station and bar in town. I choose not to. See, it all comes down to choice. You can choose a straight and narrow life that only covers what is accepted, or you can do what you want, when you want. Sure, there are limits as to what you can and can't do, but most people have the brain capacity to choose what is right and what is just a bad law.

I know this column will bring some reaction, so all I can say is bring it on. The Ring opens every day at 4:20, so if you get there a little early just grab some peanut butter cups and relax, because once I get there I'll roll your ass, spark that big fatty up and introduce you to my new friend Mary Jane as I smoke your ass!

Notes From The SGA



by Jamie Wylie
SGA President

Six years seems like a long time, but I guess in the grand scheme of things it's not. In all likelihood this is the last you will hear from me, not to say that I won't be around until the end of April, but it will be a lot of low profile work until then. I apologize if the following statements don't involve or interest you however I feel the need to say a few things while the mic is still on.

First I would like to address where this school is heading. It has become painfully obvious that Laurentian needs a serious kick in the ass. The bickering and pettiness I have seen over the past two years as president is ridiculous. Sometimes I think the best interest of Laurentian is forgotten for some people's pride, or personal agenda. There are going to be some major changes at LU over the next few years and I sincerely hope that people will come to adapt, and realize the potential of this school. There are some people who I also need to recognize before I go.

First order of business, University Personalities: Carol Stos is a genuinely friendly person who is always busy, but also always finds a way to help students when needed; Ron Smith who I seemed to be calling just a little too often when I had a question about University policy, but had an answer for me; Doug Joblin, who chaired the first University Committee I ever sat on and somehow managed to make it fun. To these 3 people I extend my sincere thanks.

Secondly, Students. University Residence was easily the greatest experience of my life. There are far too many people who have lived there to thank, but to the 500-600 people I met there over the last 6 years, thank you. Those who criticize U.C. in most cases, never lived there or never really gave it a chance. Finally, on a personal note, thanks to Jammer for getting me started, Jenny for putting up with my shit, and the SGA office (Lorie, Tannys, Woody, Todd, Mark, and Amy) for patience with my mistakes. To Mr. "Stickboy" Leach, best wishes with next year, I am confident in your intentions and abilities. I realize that in a job such as this one you cannot please everyone. There are some mistakes I which I could take back, however, I leave the SGA satisfied with what has been accomplished over the last two years. I wish you all nothing but the best. Cheers.

Career Column A Resource Centre for YOU!

How many of you know about the Resource Centre and what it has to offer all Laurentian University students? The Resource Centre is located in the Student Life Office (L210) at the end of the hall by the bookstore in the R.D. Parker Building. There is a wide variety of information in books as well as on the internet. The information is divided into different sections to make your search quick and easy.

These areas are:

- 1) *Personal Issues*, with emphasis on the following topics: grief, abuse, addictions, stress, depression, anxieties, women's and men's issues, self-help, communications, and other topics
- 2) *Study Skills*
- 3) *Career Planning and Job Search* (including information on resumes, cover letters, and interviews). Paddy Blenkinsop also offers Career Workshops - see schedule.
- 4) *Career and Job Descriptions*
- 5) *Academic Programs*, which includes tests (GMAT, GRE, MCAT, DAT, LSAT, TOEFL, PCAT), college and university calendars from

across Canada, school directories for Canada and the United States
6) *Internet Jobs and Travel*
7) *Internet Access*: major career and academic sites have been bookmarked to help you with web research.

The staff in the Resource Centre will be more than willing to assist in your search of materials. Books in the Personal Issues, Career Planning & Job Search, and International may be loaned three at a time for a maximum of two weeks, with the exception of Resume and Cover Letter books; these may be loaned one book of each at a time for a maximum of one week.

The Resource Centre is open Monday to Friday 9:00 am to 4:30 pm until May. Take a walk to the Resource Centre to find out what is offered to YOU! If you have any questions or comments, please write to resource_centre@hotmail.com

Remember, workshops are limited to ten people. Please register at the Counselling and Resource Centre, Room L210, 2nd Floor, Parker Building (673-6506) (Down the corridor, past the bookstore).

FACES IN THE CROWD

Q. What do you like on your Pizza?



Jeff Middaugh

"Spinach...instead of green peppers it goes with anything, and it has a distinct flavour!"



Angie Bellehumeur

"Broccoli/cauliflower...they make it in a place in T.O."



Le nouveau modèle de financement des universités et collèges

par **Gérald D. Woodard**
Rédacteur francophone

La semaine passée, à Queen's Park, la ministre des collèges et universités de l'Ontario, Diane Cunningham, a révélé la nouvelle politique du gouvernement Harris en ce qui concerne le financement des établissements postsecondaires de la province. En suivant l'exemple de l'Alberta, et conformément au plateau électoral des conservateurs, l'Ontario va, dorénavant, lier le financement postsecondaire au nombre de finissants qui décrochent un emploi.

« Nous poursuivons notre engagement à récompenser les établissements qui préparent le mieux leurs étudiants pour une réussite après l'obtention de leur grade », dit Cunningham. La ministre a aussi dévoilé un plan quinquennaire qui limitera les hausses des droits de scolarité à 2% par an pour la «plupart» des programmes. Ceci se traduirait par une hausse moyenne de 77 \$ pour un étudiant au niveau du baccalauréat dans un programme des arts et 34 \$ pour un étudiant au collège. La nouvelle limite des hausses veut dire que, l'an prochain, les droits

maximales régulés en Ontario seront de 3 951 \$ à l'université et 1 718 \$ au collège.

Les éducateurs et les étudiants ont vite qualifié le nouveau financement d'insuffisant face à la croissance du nombre d'inscriptions.

La Fédération canadienne des étudiantes et étudiants (FCÉE), qui faisait pression pour obtenir un gel ou une réduction des droits, se dit «consternée» par les nouvelles de la semaine passée. Selon Joel Harden, président de la FCÉE en Ontario, les étudiants n'ont pas les moyens de payer plus de droits à l'heure actuelle.

La condition de financement qui lie l'argent au taux de réussite des finissants sera basé sur le nombre total de finissants ainsi que sur le nombre de finissants qui trouvent un emploi après six mois et après deux ans. Le ministère a fixé la barre à 91 % de finissants au travail après six mois et 97% après deux ans. Cette année, environ 16,5 millions de dollars des 1,7 milliards de fonds d'opérations seront liés à la réussite des finissants.

Deborah Flynn, présidente de la Ontario Confederation of University Faculty Associations, a traité

le nouveau modèle de «épouvantable» et le critère d'emploi après l'obtention d'un grade de «complètement punitif». « Les universités qui connaissent un moment critique, dit-elle, vont en souffrir davantage. »

Harden, de la FCÉE, a dit que le gouvernement suit les caprices du monde des affaires et pourvoit aux connaissances qui sont actuellement à la mode plutôt qu'un ensemble de connaissances qui préparerait les étudiants à une longue carrière variée. « Nous trouvons que c'est un erreur, car les besoins du secteur privé changent de trimestre en trimestre, même de semaine en semaine. »

Mais, lors d'une entrevue, Cunningham a dit que le gouvernement répond aux demandes des étudiants, c'est à dire de l'information sur les programmes et les universités qui les prépareront pour des emplois en sortant des études. Elle dit que l'on donne aux universités l'argent nécessaire pour offrir ces programmes.

Howard Rundle, de la Association of Colleges of Applied Arts and Technology, dit que les collèges sont contents avec le financement lié à la réussite, un financement que les

collèges encourageaient, mais dit que les limites sur les hausses des droits les laissera à court d'argent face au nombre croissant d'inscriptions. «Nous espérons, dit Rundle, que des financements à venir aborderaient ce problème afin que nous ne soyons pas malpris quand arrive le moment critique des inscriptions. »

La ministre Cunningham affirme que le gouvernement est engagé à assurer que les établissements postsecondaires sont prêts pour les étudiants, ce qui inclura la dite année à «cohorte double» en 2003 lorsque la 13e année sera éliminée et ces étudiants termineront le secondaire en même temps que ceux de 12e année.

Mais les éducateurs se disent déçus que le financement n'est pas suffisant pour permettre l'engagement de nouveaux professeurs. Selon Paul Davenport, du Council of Ontario Universities, les universités doivent faire un embauche intensif avant l'arrivée de ces étudiants en 2003. Déjà, l'Ontario a le rapport professeur/étudiant le plus élevé au Canada. « Nous aimerions embaucher ces professeurs maintenant », dit Davenport. Il ajoute

que la pression des inscriptions se fait sentir déjà.

La critique libérale en matière d'universités et de collèges, Marie Bountrogianni, a dit que le formule du gouvernement sera nuisible aux étudiants en arts. Elle affirme que six mois pour trouver un emploi n'est pas suffisant et aura pour effet de dévier l'argent vers les programmes plus techniques, dont les étudiants sont recrutés directement à l'université. « Je pense que c'est injuste. » Elle dit aussi que certains étudiants seront considérés comme ayant abandonné les études même s'ils laissent les études pour un an afin de faire de l'argent, et que ceci aura un effet néfaste sur le financement de l'établissement.

Le critique néo-démocrate en matière d'éducation, Rosario Marchese, a traité l'augmentation du financement de marginal et a dit que les parents et les étudiants devraient se préparer. « Les parents devraient être inquiets. Je crois que plusieurs le sont. Je crois qu'il y a un secteur important de l'éducation qui comprend que nous faisons face à une crise et que cela va de pire en pire. »

Les maux du rédacteur

Appel aux rédacteurs éventuels

par **Gérald D. Woodard**
Rédacteur francophone

Hé, voilà! Une autre année qui achève. Il ne reste que deux numéros du Lambda pour cette année. Que cela a été un plaisir pour moi. Mais, hélas! Le fun aura bientôt fini. Je termine mes études cette année et je n'y serai plus l'an prochain. Alors c'est à vous de prendre la relève.

C'est pourquoi, je fais un appel à tous mes lecteurs pour de l'aide. Si la section Franco-Lambda est pour survivre, il faut un rédacteur, ou bien une rédactrice, pour assurer sa progression. Les élections au Lambda auront bientôt lieu et le poste est vacant (ou le sera sous peu).

Lambda a une riche histoire de bilinguisme et de service auprès de tous les étudiants de la Laurentienne, quelle que soit leur langue. Depuis près de quarante ans, notre journal garde les étudiants de la Laurentienne au courant de tout ce qui se passe sur notre campus et ailleurs. Quoique nous ayons vécu des périodes moins «bilingues», nous avons maintenant une section francophone efficace (si je peux me permettre de le dire) et nous voulons le garder.

Franco-Lambda n'est pas ici pour faire concurrence à l'autre journal francophone du campus, mais plutôt pour ajouter une autre voix francophone à notre Université. J'aimerais encourager tous ceux qui sont intéressés au poste de se présenter au bureau du Lambda afin de s'informer sur la possibilité de se présenter. Si vous êtes intéressé à écrire sans toutefois occuper un poste officiel, vous êtes le bienvenu aussi.

C'est important que votre journal reflète la réalité linguistique de la Laurentienne. C'est important que vous ayez une voix. Depuis deux ans, je travaille pour améliorer le service que Lambda offre aux francophones de notre Université, et ce sera de valeur si cette section disparaîtrait.

Même après avoir quitté la Laurentienne, je compte continuer à lire Lambda et j'espère pouvoir voir une section francophone vivante et bien informée. C'est important que les étudiants et autres membres de la communauté laurentienne aient ces informations à leur disposition.

Alors, n'hésitez pas. Venez nous voir pour savoir comment vous



pourriez aider. Nous sommes là pour vous, mais nous ne pouvons rien faire sans votre aide et votre appui. Faites une différence sur le campus, faites une différence dans votre journal étudiant. C'est un travail enrichissant qui a ses récompenses (oui, il y en a! Venez nous voir pour savoir lesquelles) et c'est le fun en plus!!

Franco-Lambda

Une autre voix
francophone à la
Laurentienne

Ne laissez pas la
voix s'éteindre!

Chronique carrière

Un centre de ressources pour VOUS!

par **Eding Mvilongo**

Assistante, Centre d'orientation et d'information

Combien d'entre vous savez ce que le Centre d'orientation et d'information peut offrir aux étudiants de l'Université Laurentienne? Le Centre se trouve dans le bureau de la vie étudiante (L210), au bout du corridor qui longe la librairie dans l'édifice R.D. Parker. Il y a une vaste sélection d'information aussi bien dans des livres que sur Internet (<http://www.laurentian.ca/www/crc/fhome.html>). Cette information est répartie en catégories pour faciliter les recherches :

- 1) *Questions personnelles*, avec l'accent sur les sujets suivants : l'abus, les dépendances, la dépression, le stress, les phobies, et bien d'autres sujets.
- 2) *Les techniques d'étude*
- 3) *La planification de carrière et la recherche d'emploi* (incluant de l'information portant sur les curriculum vitae, les lettres de présentation et les entrevues). Paddy Blenkinsop s'occupe aussi d'ateliers sur les carrières - consultez l'horaire au Centre
- 4) *Descriptions d'emplois et de carrières*
- 5) La section des *programmes académiques*, qui englobe différents tests (GMAT, GRE, MCAT, DAT, LSAT, TOEFL, PCAT), des calendriers d'universités et de collèges canadiens, et des répertoires d'institutions postsecondaires du Canada et des États-Unis
- 6) *Possibilité d'étude, de voyage et d'emploi outre-mer*
- 7) *Accès à Internet* : les principaux sites concernant les carrières et les ressources académiques ont été retenus pour faciliter les recherches.

Les employés du Centre sont toujours prêts à vous aider et à répondre à vos questions. Les livres sur les questions personnelles, la planification de carrière et la recherche d'emploi, et les opportunités outre-mer peuvent être empruntés (maximum de 3 items) pour une période maximale de 2 semaines, à l'exception des livres sur les CV et les lettres de présentation - ces livres ne peuvent être emprunter qu'un seul à la fois et que pour une semaine. Les heures d'ouverture du Centre sont de 9 h 00 à 16 h 00 jusqu'en mai. Venez faire un tour au Centre pour voir ce qui VOUS est offert! Si vous avez des questions ou des commentaires, vous pouvez aussi nous rejoindre à resource_centrelu@hotmail.com

Et les gagnants sont...

L'UL annonce les récipiendaires des titres honorifiques pour 2000

par **Gérald D. Woodard**
Rédacteur francophone

La semaine passée, l'Université Laurentienne a annoncé les noms des personnes qui recevront des titres honorifiques lors des cérémonies de remise des diplômes du printemps et d'automne aux mois de juin et de novembre de cette année. Parmi les récipiendaires se trouvent des politiciens, un géologue, une travailleuse et auteure humanitaire, une travailleuse auprès des peuples des Premières Nations, un éducateur et un ancien combattant. Voici un profil de chaque récipiendaire :

M^{me} Judy Feld Carr

Du début des années 70 au milieu des années 90, M^{me} Carr a mené en secret une opération qui a permis à quelques 3 200 juifs syriens de s'échapper aux tortures, à l'emprisonnement et aux exécutions. Elle a tout récemment publié le livre *None Is Too Many* dans lequel elle examine la politique canadienne en matière d'immigration juive. Elle a reçu des prix humanitaires des gouvernements et d'organismes canadiens et Israéliens pour son oeuvre. En 1996, elle a reçu de l'Israël le Prix humanitaire du mérite. Élevée à Sudbury, elle a souvent accompagné son père dans les expéditions de commerce des fourrures dans le Nord-Ontario. La Laurentienne lui confèrera le titre honorifique de docteur en droit.

M. Bernard Grandmaître

Né à Vanier, M. Grandmaître a passé sa vie adulte en politique municipale et provinciale. Il a été ministre des Affaires municipales de 1985 à 1987 et ministre du Revenu de 1987 à 1989. De 1985 à 1989, M. Grandmaître a servi en tant que ministre des Affaires francophones et a apporté une contribution extraordinaire à la communauté franco-ontarienne, surtout à titre de père de la Loi de 1986 sur les services en français. M. Grandmaître est lauréat du Prix Chantecler qui récompense sa contribution à la francophonie ontarienne, et de l'Ordre de la Pléiade décerné par l'Assemblée internationale des parlementaires de langue française. Il a pris sa retraite en 1999. Il recevra le titre honorifique de docteur en droit.

M^{me} Penny Hartin

À titre de directrice générale de la section ontarienne de l'Institut national canadien des aveugles (INCA), M^{me} Hartin défend les droits des personnes aveugles et handicapées visuelles aux paliers pro-

vincial, national et international. Dans le cadre de ses fonctions, elle exerce des pressions auprès d'organismes gouvernementaux et privés, et siège à de nombreux conseils internationaux comme l'Union mondiale des aveugles du groupe d'experts des Nations Unies sur les questions d'invalidité et le Comité international sur la condition des femmes aveugles. Elle a également publié des articles sur l'équité dans l'emploi pour les personnes ayant un handicap. M^{me} Hartin, qui a obtenu son baccalauréat en sciences du langage de l'Université Laurentienne en 1978, a effectué ses études à une époque où il n'existait à peu près pas de soutien pour les personnes ayant un handicap comme le sien. L'Université lui confèrera le titre honorifique de docteur en droit.

M. Floyd Laughren

Député néo-démocrate de Nickel Belt de 1971 à 1997, M. Laughren détient le record des années de service à Queen's Park. Au cours de sa carrière de 26 ans, il a occupé diverses fonctions, notamment vice-premier ministre et ministre des Finances dans le gouvernement Rae. Il a été à la tête des ministères du Trésor, de l'Économie et du Revenu, mais aussi président du Conseil des politiques et des priorités du Conseil des ministres et du Conseil du Trésor. M. Laughren a aussi siégé au sous-comité du Conseil des ministres sur l'aide industrielle et a été membre du comité composé de représentants de tous les partis, qui s'occupait des affaires d'Ontario Hydro Nuclear. Il s'est joint à la Commission de l'énergie de l'Ontario en mars 1998. Avant l'amorce de sa carrière politique, M. Laughren avait enseigné la science économique au Collège Cambrian, à Sudbury, et avait travaillé dans le commerce de détail dans l'Ouest du Canada. Il recevra le titre honorifique de docteur en droit.

M^{me} Elizabeth «Liza» Mosher

M^{me} Mosher a fait beaucoup pour la communauté autochtone qui la considère comme une des ses Aînés. Elle a fondé le Cedar Lodge, un centre de traitement et de guérison pour les victimes d'agression sexuelle, ainsi que le Giizhgaandag Gamig Helaing Lodge, à River Valley. Mme Mosher, qui demeure à St-Charles, a également participé à la mise sur pied de centres de guérison pour les peuples des Premières Nations dispersés de la Saskatchewan au Grand Nord québécois, et a siégé à divers conseils, comités et commis-

sions. Parlant couramment l'ojibway et très au courant des modes de vie traditionnels et de l'exercice de la médecine autochtone traditionnelle, elle a été une personne ressource précieuse pour l'Association étudiante du programme d'études autochtones de l'Université de Sudbury et le Conseil de l'Université Laurentienne pour la formation des Autochtones. Elle recevra le titre honorifique de docteur en droit.

M. Anthony J. Naldrett

Le professeur Naldrett, qui a pris sa retraite de l'enseignement de l'Université de Toronto en 1998, est l'autorité internationale la plus respectée dans le domaine de la géologie et de l'origine des gisements de nickel-cuivre et platine, en particulier ceux du bassin de Sudbury. Membre de la Société royale du Canada, il a reçu de nombreux prix et distinctions de sociétés scientifiques canadiennes et internationales. Lors de sa carrière de 35 ans, il a siégé à de nombreux comités et conseils canadiens et internationaux et a fait partie du conseil de direction d'un grand nombre de sociétés scientifiques canadiennes et internationales. M. Naldrett, rédacteur en chef et rédacteur en chef adjoint de plusieurs revues et publications scientifiques, a publié des centaines d'articles scientifiques, notamment 26 articles et 10 chapitres de livres traitant spécialement de Sudbury. Son travail et son enseignement ont profondément influencé notre compréhension des gisements de minerais du Nord-Est de l'Ontario. La Laurentienne lui confèrera le titre honorifique de docteur ès sciences.

M. Pierre Patry

M. Patry et le directeur-fondateur de nombreux organismes d'éducation dans des pays francophones, dont le Consortium international francophone de formation à distance (CIFFAD), le Consortium des réseaux d'éducation à distance des Amériques (CREAD) et le Réseau francophone d'éducation à distance du Canada (REFAD). Il est expert en formation à distance et en technologie des communications et a contribué à l'établissement de réseaux au Canada et partout dans le monde. Sa première carrière dans le domaine de la télévision, de la radio et du cinéma lui a permis de se distinguer comme cinéaste en travaillant avec la Société Radio-Canada, l'Office national du film, Radio Québec et de nombreux réseaux privés de théâtre

et de télévision. Considéré comme le père du « cinéma vérité » au Québec, il a réalisé 69 films entre les années 50 et 60. M. Patry a aussi participé à la création d'un réseau socioculturel pour les Francophones. Il recevra le titre honorifique de docteur ès lettres.

M. Ernie Schroeder

M. Schroeder est un vétéran distingué de la Seconde Guerre mondiale qui s'est fait un devoir d'oeuvrer pour l'amélioration de la société. Lauréat de la « Palm Leaf for Meritorious Service Medal », la plus haute distinction décernée par la Légion royale canadienne, il a mobilisé les diverses divisions de la Légion réparties dans le Nord pour apporter un appui remarquable à des organismes communautaires comme la Fondation du Nord pour la recherche en cancérologie, l'INCA et la Fondation des maladies du coeur. Pendant plus de 40 ans, M. Schroeder a entretenu les monuments aux morts et les sépultures des vétérans de la région, a assisté aux obsèques et a réconforté les malades. Il recevra le titre honorifique de docteur en droit.

M. Noble Villeneuve

Originaire de Maxville, dans la région d'Ottawa, M. Villeneuve a

été exploitant agricole et évaluateur immobilier agréé. Il a siégé à l'Assemblée législative de l'Ontario de 1983 à 1995, période au cours de laquelle il a été ministre sans portefeuille responsable des Richesses naturelles et de l'Énergie, vice-président du Comité plénier de l'Assemblée législative et vice-président de l'Assemblée législative. Il a également été ministre de l'Agriculture, de l'Alimentation et des Affaires rurales et ministre des Affaires francophones. Il a participé aux travaux de nombreux comités permanents. M. Villeneuve a joué un rôle important dans la décision du gouvernement de créer des conseils scolaires francophones dans toute la province. En tant que ministre de l'Agriculture, de l'Alimentation et des Affaires rurales, il a été responsable de la création de deux fonds importants : la Stratégie d'emploi en milieu rural, d'une valeur de 30 000 000 \$, et la Stratégie axée sur les jeunes des milieux ruraux, assortie de 35 000 000 \$. Il est lauréat de l'Ordre de la Pléiade décernée par l'Association internationale des parlementaires de langue française. La Laurentienne lui confèrera le titre honorifique de docteur en droit.



Attention!
S.H.O.W./POPA



This year, in order to participate in the SHOW program and receive a reduction on your tuition fees for every student you recruit and mentor, you MUST attend an information session. Please bring your student number AND photo I.D. to officially register. Information packages will be distributed on site. Please note: If you do not participate in a session, YOU WILL NOT BE ELIGIBLE for the reduction in tuition fees!

Cette année, tu DOIS assister à une session d'information pour participer au programme POPA et avoir droit à une réduction de tes droits de scolarité pour chaque étudiant que tu recrutes et que tu encadres. Apporte ton numéro d'étudiant ET une pièce d'identité avec photo pour t'inscrire officiellement. Les trousseaux d'information seront distribués sur place. Note bien : Si tu ne participes pas à une session d'information, TU N'AURAS PAS DROIT à une réduction des droits de scolarité !

Schedule / Horaire

Date	Time/heure	Room/salle
Monday, March 6 / lundi 6 mars	12:30 - 1:30 p.m. / 12 h 30 - 13 h 30	C304
Wednesday, March 8 / mercredi 8 mars	12:30 - 1:30 p.m. / 12 h 30 - 13 h 30	F228
Friday, March 10 / vendredi 10 mars	9:30 - 10:30 a.m. / 9 h 30 - 10 h 30	C309
Tuesday, March 14 / mardi 14 mars	1-2 p.m. / 13 h - 14 h	C203
Wednesday, March 15 / mercredi 15 mars	2-3 p.m. / 14 h - 15 h	L712
Thursday, March 16 / jeudi 16 mars	1:30 - 2:30 p.m. / 13 h 30 - 14 h 30	L809
Monday, March 20 / lundi 20 mars	12:30 - 1:30 p.m. / 12 h 30 - 13 h 30	C304
Tuesday, March 21 / mardi 21 mars	1-2 p.m. / 13 h - 14 h	C203
Wednesday, March 22 / mercredi 22 mars	12:30 - 1:30 p.m. / 12 h 30 - 13 h 30	F228
Wednesday, March 29 / mercredi 29 mars	2-3 p.m. / 14 h - 15 h	L712
Thursday, March 30 / jeudi 30 mars	1:30 - 2:30 p.m. / 13 h 30 - 14 h 30	L809
Friday, March 31 / vendredi 31 mars	9:30 - 10:30 a.m. / 9 h 30 - 10 h 30	C309
Monday, April 3 / lundi 3 avril	12:30 - 1:30 p.m. / 12 h 30 - 13 h 30	C304
Wednesday, April 5 / mercredi 5 avril	12:30 - 1:30 p.m. / 12 h 30 - 13 h 30	F228
Friday, April 7 / vendredi 7 avril	9:30 - 10:30 a.m. / 9 h 30 - 10 h 30	C309

F: Fraser Building/Édifice Fraser, C: Classroom Building/Édifice des classes, L: Parker Building/Édifice Parker, A: Arts Building/Édifice des Arts, B: Ben Avery/(Phys. Ed)

Le coin insensé

Deux hommes blonds travaillent sur une maison. Celui qui installe le revêtement sort des clous un à la fois de sa poche, le regarde, et soit le jète soit l'utilise. L'autre blond pense que cela vaut une investigation plus approfondie et demande :

« Pourquoi jetez-vous ces clous? »

« Si je sort un clou de ma poche, dit le premier, et la pointe se trouve vers moi, je le jète parce que c'est défectueux. »

L'autre blond se fâche et cri « T'es con! Ces clous dont la pointe se trouve vers toi ne sont pas défectueux! Ceux-là sont pour l'autre côté de la maison! »

« Croyez-vous à la vie après la mort », a demandé le patron à un employé. « Oui, Monsieur », dit le nouveau recrue. « C'est bien, alors, dit le patron. Cela explique tout. Après que vous êtes parti de bonheur hier pour assister au funérailles de ta grande-mère, elle est venue te rendre visite. »

LU DE-CLASSIFIEDS

MESSAGE BOARD

D.D. - You tease me so! Step up from the minors and try some major league ball action.
Bryson

Only two issues to go to get your messages in.

WANTED

Wanted: Hasbro 4" WWF Figures in good condition. Most figures needed! Call Mat @ 673-6548

Lead Singer with guitars looking for local Top 40/original band. Call Chris @ 675-5398

FOR SALE

Playstation. Mod Chip included + 15 games. \$200 or best offer. Call 674-7953 or 673-6404

FREE CLASSIFIED ADS FOR LU STUDENTS!

All you have to do is fill out this card and drop it off to the Lambda office at SCE 301 or drop the form into the campus mail in an envelope marked "LAMBDA" and we will run the ad, 25 words or less, for two to three weeks. Sell old books, furniture or any other junk you may have, leave messages for your friends or ask for help in any field of study. It doesn't matter because this is your own classified section! NOTE: ads for companies will not be accepted and all ads are subject to approval by Lambda Publications.

AD:

NAME:

ID NUMBER:

Graduation Photos coming to campus starting March 29/00



NO SITTING FEE
Pkgs. start at \$70
To book your appointment please call SGA at 673-6547.

An Oasis

Each day at 12:15pm in the Round Chapel at the University of Sudbury, a few students, faculty and staff gather to hear the Word of God and celebrate the Eucharist. Take a few minutes out of your lunch hour to put a new harmony in your day by letting God be at the centre of your life. Welcome!

Mass Times

Weekdays:
(French & English) 12:15pm
Weekends:
Saturday (English) 5:00pm
Sunday (French) 5:00pm
Sunday (Bilingual) 10:30am

Pleased Be Advised

To the following students, there are cheques in our office that belong to you. Please drop by the SGA Office in the Student Centre room SCE 212 *asap and bring your student card please.*

Jamie Adair	Lesley Machin	Angela Finnegan	Jennifer Smith
Anita Boudens	John Meir	Todd Jackson	Margaret Sullivan
Charles Chang	Chantal Pelland	Katie Laframboise	Aaron Trick
Jessica Felice	Cathy Pluta	Susan Manitowabi	Linda Woolingh
Paul Foster	Aili Sacrements	Chantal Moreau	Jennifer Bell
Cathy Jewell	Nora Taha	Graham Peter Clark	Dorothy Brown
Jana Losée	Christopher Whissell	Lindsay Sampson	Cheryl Healey
Michael Marino	Mathieu Blais	Grant Stevens	Sandra Ferroni
Mandy O'Sullivan	Dawn Cameron-Bates	Jason Tremblay	Amanda Hill
Kevin Plexman	Charlotte Cropper	Charlene Woodley	Robbie Kidd

LAMBDA PUB NIGHT

THURSDAY, MARCH 30TH IN THE PUB DOWNUNDER
LOTS of PRIZES!!!

Need Your "1" To Graduate This Spring?

The Spring Writing Competency Test will be held

DATE: Saturday, April 1

TIME: 1:00pm

PLACE: Science II Cafeteria

TO REGISTER: Centre for Academic Writing (A121)
or call 675-1151, ext. 4111

All test writers are also welcome to attend a test preparation workshop on Friday, March 17, 1:00 - 3:00pm, C206
Register by calling or visiting the Centre for Academic Writing

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To apply: 1-888-525-1503 Monday-Friday from 9am - 5pm or visit our Web site: <http://www.katimavik.org>

Deadline for application: April 14, 2000

Funded by the Department of Canadian Heritage

Katimavik also has full time employment opportunities for the summer, fall and winter. Katimavik Ontario: (519) 823-9135 or cylater@freespace.org

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- * Shoes and chalk available

Located in the Ben Avery Building (phys-ed complex)
Night climbing sessions every Tuesday from 7-10pm

HOURS OF OPERATION

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Friday 1-5pm
Saturday to Sunday 12-6pm

For more information, email us at climb@nickel.laurentian.ca
See You there!!!!

Hurt Yourself Playing a Sport This Weekend? Twist Your Ankle Walking Home From the Pub?

Any injury you may be concerned about can be assessed at the Voyageur Athletic Therapy Clinic ... FREE for SGA/AGE members (even if you opted out of the Health Plan)

We Offer:

Assessment of Various Injuries
Various Forms of Treatment
& Rehabilitation
For ALL Active Individuals

The clinic hours are:

Monday and Friday 9am to 4:30pm
Tuesday -Thursday 11:30am to 7pm

For more information, or to book an appointment, call 675-1151, ext. 1031

University Spent \$100,000 on Signs

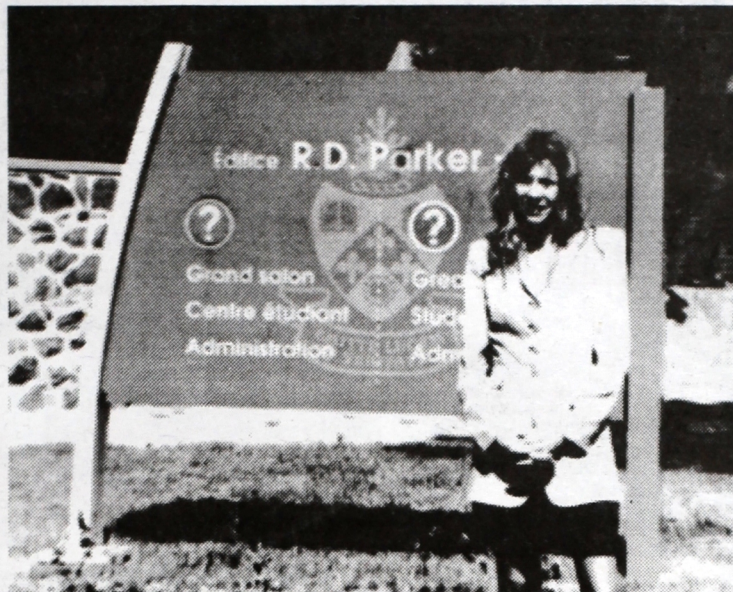
by Andy McKillican
News Editor 1994

That is the figure quoted by Ron Chrysler, Vice-President of Administration, in an interview Monday.

A lot of students have been discussing the signs recently installed on campus identifying buildings. On the weekend, a wall under one of the signs identifying the Federated Colleges was defaced with the words, 'The Price is Right.' many students have been complaining about the signs having been purchased at a time when the University has other more pressing needs.

Mr. Chrysler said, however, that "the signs were a response to complaints from a number of groups on campus." He added, "We have a lot of visitors on campus, a lot of them have no idea where they are going."

Chrysler said that other universities have 'expensive signage.' The money for the signs was allocated in the 92-93 University budget for the "comprehensive sign program". Chrysler said, "it was widely discussed by student groups. It was discussed at the building and planning committee which has student representation." Chrysler mentioned that one of the recommendations of the committee developing Lauren-



tian's Strategic Plan, Vision 20/20, was that administration proceed with the signs as quickly as possible. That committee included students, faculty and staff.

Janet Sailien, Communications Officer of the University, said "The University had known it (the signage) was needed for a long time. This University has inadequate signage." She argued that the new signs are a necessity for people if it is their first time on campus. "If you're a first-time visitor, it's a lot easier to

find your way around campus."

Chrysler explained that care was taken with the handling of the purchase of the signs. "We had a consultant on the project. We tendered the project, the first tender resulted in unsatisfactory prices, so we re-tendered it."

Chrysler suggested that there are a lot of pressing areas that deserve the school's funds, but he added, "There was a budget process and there was an opportunity for people to comment on it."

Ten Year Old Pool Shark Beats University's Finest

by Perry Rousselle
Contributor

Monday March 14, in the student centre, pool sharks were taken by surprise as one of them lost to a ten year old. Nadine Metthe might not have shocked the world but she stunned Laurentian University pool amateurs as she crushed two of them effortlessly. How did she do it?

The 3'5", fifth grader from St. Charles began her crusade of wins by thrashing two of Laurentian's finest: Jason Hill and Brendan O'Brian [pseudonyms: They were too ashamed to mention their last names]. Then she went on defeating two more players. Amateurs! With a flick of the wrist, and good focus, Nadine demonstrated that "you cannot judge a book by its cover" or height or age. Was it experience?

Nadine mentioned, before the second game, that she does have a pool table at home but only plays "sometimes". When asked if she had any lessons, the ten year old shied away. When the second match began, Nadine shot first (after break) and missed. her only words were "I didn't do bad...". Perhaps that is her solution to success in pool and any othersport of leisure. Enjoying yourself. Where does this mentality come from? What are her goals in life?

As I mentioned before, the ten year old attends St. Charles elementary school in Chelmsford and doesn't have any concrete goals for life yet. When I asked her if she was going to be a pool shark, she did not say any-

thing and just smiled. Only time will tell, but if she keeps playing the way that she does, she might end up playing pro or might get her own pool show on T.V. What does the future hold for the young Nadine?

Perhaps like all of Laurentian's students, she will learn that playing pool is just a way to relax, and "live a little each day". But aside from that she might begin a revolution. We've all seen the "cute" bear commercials. How about a ten year old playing pool while a bunch of grown men and women watch? Whether this ten year old girl decides to go pro or does commercials is to be decided in time. Meanwhile, Nadine continues to play and enjoys the game. I'm sorry for those who did not see her demolish four of Laurentian's finest but perhaps it wasn't winning that brought this "good feeling".

Winning is great for those who like to compete but the issue at hand is not whether you win or loose and Nadine made some of those watching her play realize that. The issue, in her words "is to have fun". Although competitiveness sometimes brings out the best in us, it can also bring out the worst. The only competition should be against one's self.

Aside from all this, Nadine did not only play like an adult but behaved as well or else much better. You only need to watch five minutes of parliament debate to see this. Chalking her "cue", she would plan her next shot. A real strategist at

work. When she defeated an opponent, she would shake hands and keep a straight face. Nadine showed a great deal of sportsmanship that day.

Finally, Monday March 14th was a date to mark in Laurentian University's calendar when a ten year old, 3'5" girl proved that "you cannot judge a book by a cover" and that the only goal of the game is to "have fun". As her last game progressed, Nadine began giving advice to those of which she had disposed of earlier on, namingly Brendan. Well, good game guys but next time bring more loonies!



Did You Know That...

Marlon Brando and Maria Chneider in "Last Tango in Paris" made famous the sex position called Row Your Boar.

The best method of sucking a nipple is to lift the mouth away from the breast and tongue the nipple.

The Dani of New Guinea, after the birth of a new child, abstain from intercourse for a period of 4-6 years.

A man's chief enemy in foreplay is predictability.

Leonardo de Vinci was arrested and accused of a homosexual act.

A Samoan boy who wants to have an affair must have a "go between." Which is usually a brother's sweetheart.

A woman's biggest mistake in foreplay is false innocence.

On the island of Inis Beag off the coast of Ireland, the nudity of household pets arouse great anxiety.

During a Mbuti puberty festival, the boys who will be chosen to make love to the girl later in the evening, are picked by chasing them and beating the boys lightly with sticks.

In Japanese art, curled toes indicated sexual excitement.

A Mybuti pygmy woman, upon reaching her first menstruation, is involved in a celebration where the girl makes love with boys her friends select.

The Eskimos believe in wife lending, and a traveler with no woman is supplied with one.

An inexpensive sex aid that you can probably find in your home include: whipped cream, feathers and paintbrushes, Sable or camel hair makeup brush.

In attempts to rejuvenate the sexual performance of old men, sheep's blood injected into the veins, monkey glands transplanted and blood transfusions from virile young men was sometimes used.

Women of the Nandi tribe in Keyna who take women for husbands do not have sex together.

Among the Maarquesans, it is a great challenge for a boy to sneak into a girl's house and make love to her while the family sleeps near by.

In Africa, Bala boys are encouraged to engage in group masturbation.

The homosexual slaves of Panama Indians, in the 15th century, wore women's clothes and performed feminine tasks around the household.

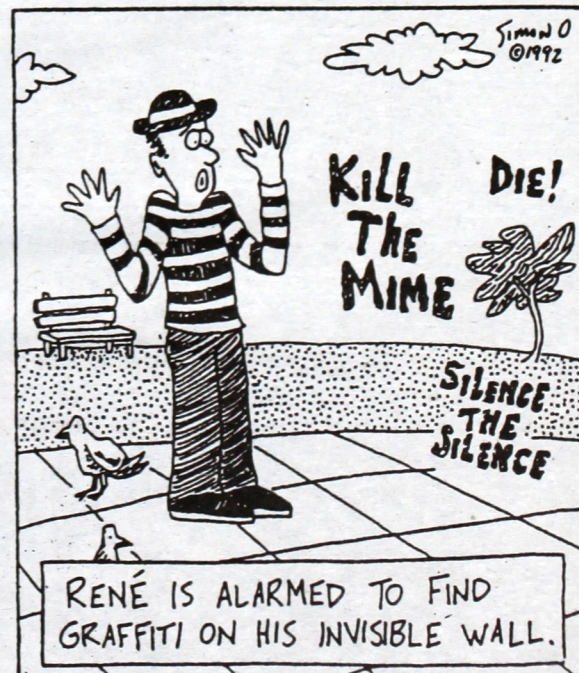
When a man comes, his heartbeat is jacked up to an average of 180 beats per minute.

Sperm contains 32 chemicals, minerals and enzymes including Vitamin C, Vitamin B12, fructose, sulfur, zinc, copper, magnesium, and potassium. Total calories in a single serving = 25.

Small breasts are more sensitive per square inch.

Wearing leather for bondage indicates an unconscious hint that we are all animals under the skin.

Behind Closed Doors



PIZZA, PIZZA!

50 Strange Ways To Phone In A Pizza order

1. If using a touch-tone, press random numbers while ordering. Ask the person taking the order to stop doing that.
2. Make up a charge-card name. Ask if they accept it.
3. Use CB lingo where applicable.
4. Order a Big Mac Extra Value Meal.
5. Terminate the call with, "Remember, we never had this conversation."
6. Tell the order taker a rival pizza place is on the other line and you're going with the lowest bidder.
7. Give them your address, exclaim "Oh, just surprise me!" and hang up.
8. Answer their questions with questions.
9. In your breathiest voice, tell them to cut the crap about nutrition and ask if they have something outlandishly sinful.
10. Use these bonus words in the conversation: ROBUST FREE-SPIRITED COST-EFFICIENT UKRAINIAN PUCE.
11. Tell them to put the crust on top this time.
12. Sing the order to the tune of your favorite song from Metallica's "Master of Puppets" CD.
13. Do not name the toppings you want. Rather, spell them out.
14. Put an extra edge in your voice when you say "crazy bread."
15. Stutter on the letter "p."
16. Ask for a deal available somewhere else. (e.g. If phoning Domino's, ask for a Cheeser! Cheeser!)
17. Ask what the order taker is wearing.
18. Order with a Speak-n-Spell where applicable.
19. Say hello, act stunned for five seconds, then behave as if they called you.
20. Rattle off your order with a determined air. If they ask if you would like drinks with that, panic and become disoriented.
21. Tell the order taker you're depressed. Get him/her to cheer you up.
22. Make a list of exotic cuisines. Order them as toppings.
23. Change your accent every three seconds.
24. Order 52 pepperoni slices prepared in a fractal pattern as follows from an equation you are about to dictate. Ask if they need paper.
25. Act like you know the order taker from somewhere. Say "Bed-Wetters' Camp, right?"
26. Start your order with "I'd like. . .". A little later, slap yourself and say "No, I don't."
27. If they repeat the order to make sure they have it right, say "OK. That'll be \$10.99; please pull up to the first window."
28. Ask if you can rent a pizza.
29. Order while using an electric knife sharpener.
30. Ask if you get to keep the pizza box. When they say yes, heave a sigh of relief.
31. Make the first topping you order mushrooms. Make the last thing you say "No mushrooms, please." Hang up before they have a chance to respond.
32. Have your pizza "shaken, not stirred."
33. Say "Are you sure this is (Pizza Place)? When they say yes, say "Well, so is this! You've got some explaining to do!" When they finally offer proof that it is, in fact (Pizza Place), start to cry and ask, "Do you know what it's like to be lied to?"
34. Move the mouthpiece farther and farther from your lips as you speak.
When the call ends, jerk the mouthpiece back into place and scream goodbye at the top of your lungs.
35. Tell them to double-check to make sure your pizza is, in fact, dead.
36. Imitate the order taker's voice.
37. Eliminate verbs from your speech.
38. When they say "What would you like?" say, "Huh? Oh, you mean now."
39. Play a sitar in the background.
40. Say it's your anniversary and you'd appreciate if the deliverer hid behind some furniture waiting for your spouse to arrive so you can surprise him/her.
41. Amuse the order taker with little-known facts about country music.
42. Ask to see a menu.
43. Call to complain about service. Later, call to say you were drunk and didn't mean it.
44. Say you'll be able to pay for this when the movie people call back.
45. Ask if they have any idea what is at stake with this pizza.
46. Ask what topping goes best with well-aged Chardonnay.
47. Belch directly into the mouthpiece; then tell your dog it should be ashamed.
48. Order a slice, not a whole pizza.
49. Shout "I'm through with men/women! Send me a dozen of your best, Gaston!"
50. Use expressions like "Great Caesar's Ghost", "Jesus Joseph and Mary in Tinsel Town" and "sweet screaming monkeys".



"I Burnt My Tongue!!!"

The History Of Pizza

* piz' za, n. (It.) - A baked pie of Italian origin consisting of a shallow bread-like crust covered with seasoned tomato sauce, cheese, and often other toppings, such as sausage or olives.

Considered a peasant's meal in Italy for centuries, modern pizza is attributed to baker Raffaele Esposito of Napoli (Naples) in the Italian region of Campania. In 1889, Esposito of Pizzeria di Pietro baked pizza especially for the visit of Italian King Umberto I and Queen Margherita and for one of the pizzas embellished the classic pizza alla marinara with mozzarella and basil. The pizza was very patriotic and resembled the Italian flag with its colors of green (basil), white (mozzarella), and red (tomatoes), and was favored by the Queen. This pizza was named Pizza Margherita after the Queen and set the standard by which today's pizza evolved as well as firmly established Naples as the pizza capital of the world. In 1830 the world's first true pizzeria, Antica Pizzeria Port' Alba, opened and is still in business today at Via Port'Alba 18 in Naples!

The world's best and unarguably the most authentic pizza is Pizza Napoletana, which maintains its preeminence through the quality of the local products - herbs, garlic, and tomatoes grown in the volcanic ash

of Vesuvius and fresh mozzarella - and the artistry of the pizzaioli, the pizza makers. The Associazione Verace Pizza Napoletana sets down the rules for ingredients, dough, and cooking by which its member pizzerias must abide. Simply stated, dough is made only with flour, natural yeast or brewers yeast, salt and water. The dough must be punched down and shaped by hand. The oven must be a wood burning oven and structured in a bell shape and of special brick with the floor of the pizza oven constructed of volcanic stone. The cooking of the pizza must take place on the surface of the oven with oven temperatures reaching at least 750-800 F.

Actually, the idea of using bread as a plate came from the Greeks, who ate flat round bread (plankuntos) baked with an assortment of toppings. The tomato came to Italy from Mexico and Peru through Spain in the 16th century as an ornamental plant first thought to be poisonous. True mozzarella is made from the milk of the water buffalo imported from India in the 7th century and was not widely available as a cheese product in Southern Italy and Campania until the second half of the eighteenth century. So the Neapolitan Esposito, as the saying goes, put it all together.

Pizza migrated to America with the Italians in the latter half of

the 19th century. Gennaro Lombardi opened the first true U.S. pizzeria in 1905 in New York City at 53 1/3 Spring Street (Lombardi's is reopened today at 32 Spring Street). It wasn't until after World War II when returning GI's created a nationwide demand for the pizza they had eaten and loved in Italy that pizza went public. Many people's recollection of pizza is "homemade" Chef Boyardee pizza whose ingredients came packaged in a box with canned pizza sauce and packets of parmesan cheese and crust flour. In the late 1950's, Pizza Hut, Shakey's and various other mass production pizza parlors appeared and further popularized pizza.

Pizza is perfect for improvisation and in this day and age is not limited to the flat round Neapolitan type. It's also deep-dish pizza, stuffed pizza, stuffed crust pizza, pizza pockets, pizza turnovers, rolled pizza, pizza-on-a-stick, pizza strudel, pizza wrap, etc., all with combinations of sauce, cheese, and toppings limited only by one's inventiveness. However, the best pizza still comes from the individual pizzaiolo who prepares his yeast dough and ingredients daily and heats his oven for hours before baking the first pizza. So fire up your oven and discover the fun of making homemade gourmet pizza!



Home Cooking In Residence

... & MORE PIZZA!



"Mmm, Tastes Like Chicken!"

The Inside Slice!

by Natalie Dubniczky
Production Director

Amidst the pepperoni planets and bombarding array of mixed cheeses and dipping sauces you can find me, an investigator into the inner workings of the pizza business. The job is quite a demanding one, a never ending mountain of prepping onions and green peppers. The dreaded printer than never seems to stop as the orders keep charging through like it runs on energizer batteries. I am employed at a pizza place and I work my bootie off for my paycheck at the end of the week, ask anybody. However, I work with a great crew of people and we are able to make every shift into a party. Okay, most shifts at least. There are various pros and cons of the job, but most of the time it's good ol' fashion work.

The dipping sauce that everyone is sooo crazed about is over my head. It appears to me that the Sudbury community has become fixated on the need to dip. This insane obsession with dipping is obsolete in the southern regions where I come from. However up here, if a customer doesn't get their dipping sauce, steam starts sprouting out their ears. No exaggeration here. I personally don't find the stuff all that appealing, the ranch and garlic mix doesn't work. To each his own, I guess.

My years at pizza making have proved useful, I have become the master of pizza making. I can even do the whole throwing in the air thingie like on TV, but my boss will probably shoot me if he found out that we do that. For any pizza lovers out there I have two words for you

(and it's not "suck it")... WING SAUCE! This is the most important discovery that I have made during my time in the pizza business and I am willing to share it with all of my fellow Laurentian students.

This is my and many of my co-workers' secret ingredient into the sauce of the pizzas that we make for ourselves. My boyfriend, Mat, can vouch for me that the flavour of wing sauce on your pizza is truly amazing. Yes, I agree it sounds a little odd but I would recommend it to anybody. First of all, you start off by putting a little bit off sauce on your pizza, then taking the bottle of medium wing sauce and spreading a good amount on the sauce and mixing them together. You then add cheese and pepperoni (it taste best when you just have cheese and pepperoni on it), then you cook it and VOILA! yummy pizza. There is the unfortunate catch that most places won't do this for you, but you can get the wing sauce on the side like a dipping sauce which is also good.

As employee to (you guys the) customers, I would like to offer a couple of important tips to make your pizza eating experience that much more pleasurable to both you and me. First of all, we shall discuss the importance of not ordering food two minutes before the pizza place closes. This is the most frustrating thing for all pizza place employees. Find out when the place closes and try to order ahead of time. We get a little cranky if we have to stay later then we have to. Second of all, people make mistakes, even super pizza personnel like ourselves. Most of the time we don't

even take your order, so try not to be too hard on us. Then we come to the most important to all the delivery people... tips play a very important role in the way these guys operate. These guys pull hair and teeth to get the house that tips better, so remember that the better tipper gets the pizza faster and fresher and it puts a smile on the delivery guy's face!

Amazingly enough I still eat pizza after two year of working at Toppers. They make the best pizza, pardon my bias! Making pizza is my specialty so all you drunken L.U. pizza cravin' pals make sure to block out the annoying-ass radio advertisements for Toppers hats and collect those damn little stickers. Anyway, Live long and eat pizza!

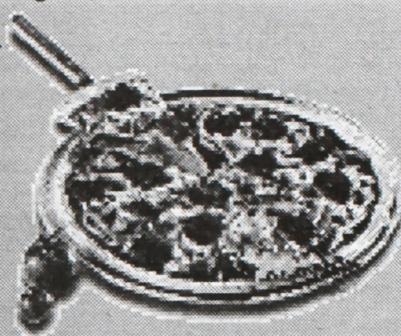
California Pizza

Dough:

- 1 cup lukewarm water (110 degrees)
- 2 packages yeast
- 3 1/2 cups unbleached flour
- 1 teaspoon coarse salt
- 1 teaspoon sugar
- 1 tablespoon olive oil

Pesto:

- 1 cup olive oil
- 2 cups fresh basil leaves
- 2 cloves garlic, chopped
- 3 tablespoons pine nuts
- 1/2 cup freshly grated Parmesan cheese
- 1 onion, thinly sliced
- 1 sweet red pepper, seeded and sliced into strips
- 1 green peppers, seeded and sliced into strips
- 2 tablespoons olive oil
- 1 tablespoon water
- 1/2 pound garlic and fennel sausage or sweet Italian sausage
- 3 ounces goat cheese
- 10 ounces Mozzarella cheese, coarsely grated
- 2 tablespoons freshly grated Parmesan cheese
- 2 tablespoons cornmeal



Prepare dough: Dissolve yeast in water and set aside. Mix flour, salt, and sugar in a bowl. Make a "well" in the center, pour in yeast solution and olive oil. Blend in the flour using a fork, working towards the outside of the well. As dough becomes stiff, incorporate remaining flour by hand. Gather into a ball and knead eight to ten minutes on a floured board. Place in an oil-coated bowl, cover with a damp cloth, and let rise in a warm, draft-free place until doubled in size, approximately two hours.

Prepare pesto sauce using a blender or food processor. Combine all ingredients except cheese. Process but do not create a puree. Stir in cheese. Set aside.

Saute onions and peppers in one tablespoon olive oil and water in a large skillet over medium heat. Stir frequently until peppers are soft. Drain and set aside. Brown sausage, breaking into pieces as it cooks. Drain off excess fat. Chop coarsely and set aside.

Preheat oven to 400 degrees. Spread remaining olive oil evenly over a 12-inch pizza pan. Sprinkle with cornmeal. Punch down pizza dough, flatten lightly with a rolling pin, turn and flatten with fingers. Place dough in pan and spread to edges with finertips. Bake five minutes. Spread pesto sauce over dough. Crumble goat cheese evenly over pesto. Add onions and peppers, sausage, and cheeses. Bake 10 minutes or until crust is slightly brown and cheese is bubbly.

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Pizza has Variety!

Pizza Margherita: to honor the Queen

You will want 1/2 cup tomato sauce, about a quarter pound of shredded mozzarella, and 3-4 fresh basil leaves. Spread the tomato sauce on the dough, sprinkle with the mozzarella, drizzle with a few drops olive oil, add the basil and bake.

Pizza Marinara: the garlic-lover's delight

You will want two cloves (or more or less to taste) finely sliced garlic, and 1/2 cup tomato sauce. Spread the sauce over the pizza, sprinkle the garlic, drizzle with a few drops olive oil and bake.

Pizza al Prosciutto: a standby

You will want 2-3 ounces finely sliced cooked ham, shredded, 1/2 cup tomato sauce, and 1/4 pound shredded mozzarella. Spread the tomato sauce, sprinkle the with the mozzarella and ham, drizzle with a few drops olive oil and bake.

Pizza Prosciutto e Funghi: another standby

You will want about a cup finely sliced Champignon mushrooms, 1/2 cup tomato sauce, 2-3 ounces finely sliced ham, and 1/4 pound shredded mozzarella. Spread the tomato sauce, sprinkle the other toppings over it, drizzle with a few drops olive oil and bake.

La Napoletana: yet another standby

1/2 cup tomato sauce, 1/4 pound shredded mozzarella, 3-4 anchovy filets or more to taste, 1 tablespoon or so rinsed salted or pickled capers, a dusting of oregano. Spread the tomato sauce over the pizza, dot it with the remaining ingredients, drizzle with a few drops olive oil and bake.

L'Atomica: A fiery wonder

Though the one constant is a healthy jolt of crumbled red pepper, the other ingredients vary considerably from pizzaiolo to pizzaiolo.

Variation 1: 1/2 cup tomato sauce, a tablespoon or to taste salted or pickled capers (rinsed), 3-4 anchovy fillets, boned, a dusting of oregano, and crumbled red pepper, to taste. 1/4 pound shredded mozzarella is optional. Assemble the pizza, drizzle with a few drops olive oil and bake.

Variation 2: 1/2 cup tomato sauce, 3/4 cup finely sliced mushrooms, a dusting of oregano, crumbled red pepper to taste, and 1/4 pound shredded mozzarella (optional). Assemble the pizza, drizzle with a few drops olive oil and bake.

Pizza Quattro Stagioni: The four seasons

1/2 cup tomato sauce, 3-4 canned artichoke hearts, quartered, 5-6 black olives packed in brine (you'll want the sweet variety), 1/2 cup finely sliced mushrooms, 2 ounces finely sliced ham, shredded, and 1/4 pound shredded mozzarella. Spread the tomato and the mozzarella, arrange the other four toppings each in its quarter of the pizza; drizzle with a few drops olive oil and bake.

Pizza Capricciosa: Everything in the house

Not really, but it seems like that. It's usually the richest pizza offered, and every pizzaiolo makes it differently. This is based on the Pizzeria Giancarlo, outside Florence's Porta San Frediano. 1/2 cup tomato sauce, 1/4 pound shredded mozzarella, 1 finely sliced hot dog, 1 link sweet Italian sausage (about 2 inches long), skinned and shredded, 8 thin slices salami piccante (pepperoni in the anglo-saxon world) 2 ounces thinly sliced ham, shredded, 2 canned artichoke hearts, quartered. Spread the tomato sauce over the pizza, sprinkle the remaining ingredients over the sauce, drizzle with a few drops olive oil and bake.

Pizza ai Quattro Formaggi: Cheese Galore!

1/2 cup tomato sauce, 1/4 pound shredded mozzarella, 1/3 cup (each) shredded pecorino, gorgonzola, groviera (Swiss Cheese), and fontina or asiago, one black olive. Spread the tomato sauce, and sprinkle it with the cheeses; the pizza will look almost white. Dot it with the olive and bake.

La Maialona: The hogger (sorry, but that's what it translates to)

thinly sliced ham, shredded, 1 hot dog, finely sliced, 1 sweet Italian link sausage (2 inches long) skinned and shredded. Spread the tomato sauce, sprinkle the remaining ingredients over it, and bake.

Contadina: Another specialty from Giancarlo, outside Porta San Frediano 1/2 cup tomato sauce, 1/4 pound mozzarella, shredded, a small onion, finely sliced and the rings separated, 1 sweet Italian sausage (2 inches), skinned and crumbled. Spread the tomato sauce over the pizza, sprinkle the remaining ingredients over the sauce, drizzle with a few drops olive oil and bake.

Pizza alla Bismark: What's that egg doing here?

For reasons unknown to me a pizza with an egg cracked over it so it emerges from the oven sunny-side-up is called a Bismark. Exactly what else goes onto the pizza is up to the pizzaiolo, but ham goes quite well. So: 1/2 cup tomato sauce, 2-3 ounces thinly sliced ham, shredded, and an egg. Spread the tomato sauce over the pizza, sprinkle the remaining ingredients over the sauce, crack the egg over the middle of the pizza, drizzle with a few drops olive oil and bake.

Pizza Vegetariana: Betty's favorite

Again lots of variability, though the vegetables used are almost always cooked: stewed peppers, stewed eggplant, artichoke hearts, spinach, and what have you. Begin with the standard 1/2 cup tomato sauce and 1/4 pound shredded mozzarella, and go from there, adding the cooked vegetables you prefer. Drizzle with a few drops olive oil and bake. Winding down, I have never found garlic powder/salt or crushed red pepper flakes in an Italian pizzeria. However, if you want them, feel free. Also, feel free to improvise on these — pizza is an ever-evolving art, which also includes focacce and calzoni.

Pizza Feature

Ask MARIO

Tips and Secrets for Better Pizza



1. How can I make the crust crisper?

Stretch/roll out the dough thinner and/or use less yeast (-50%) to reduce thickness and bake the pizza on a pizza stone at 500 F+.

2. How can I make a thicker crust?

Stretch/roll out the dough thicker and/or use more yeast (+50%), and allow the crust to rise for 30+ minutes before topping and baking.

3. Is there info available on a home wood-burning pizza oven?

I know of at least three home ovens on the market, links are: EarthStone Ovens, Mugnaini Imports, Pappa's Pizza Ovens.

4. Do you know of any magazines that are devoted to pizza?

I did a search and came up with "Pizza and Pasta" and "Pizza Today", which are restaurant-type pizza magazines (info at Media Finder). "Pizza Today" has a website and is the magazine of the National Association of Pizza Operators.

5. How do you make a pizza crust that is chewier than the regular dough recipes?

Use bread flour with high gluten content to make your crust chewier. Standard available American brands are Gold Medal Better For Bread and Pillsbury Bread Flour. If you are already using bread flour and want more chewy, add vital wheat gluten to boost the gluten content (start with 2 tablespoons per 4-5 cups flour).

6. How do you make a cracker-like pizza crust?

Use a recipe for unleavened pizza dough. An unleavened dough recipe simply omits the yeast and rising steps of a regular dough recipe. Then for baking, the dough is rolled out very thin, for example, a four 4-ounce piece is rolled out into a 7- to 8-inch circle.

7. To store pizza dough in the refrigerator for use later in the week, do I store before or after it's risen?

You can do it both ways, either let the dough rise first then refrigerate, or let the dough rise in the refrigerator. Currently, I prefer a "refrigerator rise" for two reasons - it lets the yeast dough "season" and for the convenience of having pizza dough handy and ready to make pizza as soon as my pizza stone is heated.

8. Why do a lot of recipes call for virgin olive oil? What is the difference between that and regular crisco oil?

Olive oil is emphasized in Italian food and pizza for its flavor versus a vegetable oil which is sort of flavorless. For pizza, you can add olive oil to toppings to enhance their flavor and keep from drying out, brush it onto the crust to promote a golden color, and add it to the crust dough to produce a hard exterior and a crumbly, rough-crumbed interior. Solid vegetable oil, Crisco, does not work well added to pizza dough since it would tend to give the crust a slightly greasy taste. I use solid Crisco to grease my pans, but otherwise I use extra virgin

olive oil (more flavor than virgin) as a topping and to saute ingredients.

9. What is a dough sponge? Is it flour that has risen?

A dough sponge is an initial short rise created by equal portions of flour and water and the yeast. Using a sponge gives a more yeast-type flavor to the dough, and it also proofs the yeast before committing to the entire recipe. After the yeast has activated in the sponge, the bubbly pockets give the dough an appearance like a sponge.

10. My pizza dough comes out tasting too "doughy". I tried sugar with the yeast, also honey with the yeast. Any ideas??

Check your oven temperature with an oven thermometer. I bake my pizza on a stone on the bottom rack in a 500 F oven for a crisper pizza. If you bake directly on a pizza pan, moisture will be trapped in the crust versus moisture being absorbed by the stone.

11. I have been making pizza dough with the same recipe for months. But the last 4 times, the dough did not rise. I bought more yeast from the store - same problem. What could I be doing wrong?

Something is zapping your yeast to keep it from activating. Try proofing the yeast by dissolving it in a cup of lukewarm water (100-105 F) and a pinch of sugar. If it's foamy after 10 minutes, your yeast is OK and then just add the yeast mixture to your flour along with the rest of the liquid and other ingredients and proceed with your recipe. I use Fermipan Instant Yeast, which I mailorder in a 1 lb. quantity from King Arthur Flour and keep in the freezer in a sealed container for a year.

12. My problem is that my cheese starts to burn before my crust is brown; I have my oven set at 475 F and use a pan with small holes in it. The pan even with holes still traps moisture from the crust and will still cook unevenly. I'd use either a pizza stone or a pizza screen. Pizza screens

are really inexpensive and are available at a restaurant supply or on the net at Pizza Gourmet. If you want to experiment with your pan some more, I'd try lowering the temperature to 425-450 F.

13. What do you know about 'seasoning' a pizza pan?

I've always considered a seasoned pan as one with a blackened or discolored coating of mostly oil residue. I looked up seasoning a pan in both my favorite Chinese wok and Italian bread cookbooks and both refer to seasoning a pan with vegetable oil, and in the case of the wok, rubbing ginger on the surface. So my best guess is that 'seasoning' is mostly a baked-on oil residue. For a second opinion on this, ask The Pizza Gourmet, Carl Oshinsky.

14. How do I get the pizza dough rim to bake crusty. I have a problem where the bottom cooks well, but the rim is so hard you could break a tooth?

Sounds like an oven temperature problem, too low. I bake my pizza in 8-10 minutes on a pizza stone (on the lowest rack) at 500°F and preheated for 1 hour. Use an oven thermometer to check and adjust your temperature. You may want to experiment with the best temperature to bake pizza for your oven and stone. I've tried in between 450-600 F, but 500 F seems to give the results I want in my oven.

15. Do you have any suggestions for baking a pizza on a barbecue?

I've grilled pizza indoors on my Jenn-air so should work the same with a BBQ kettle.

Use the same dough recipe as you normally would. Slide the pizza dough off onto the hot grill, just like you would onto a stone, from a floured peel or you can use a lipless pizza pan as a substitute peel. Brown the bottom, not blacken, so you have to check often, and turn over. Top with cheese, etc. and brown the other side, again checking often. Covering with kettle top at this point will melt the cheese and cook the toppings better.

Pizza Feature

It's a Pizza Conspiracy

by Mat Thompson
Editor in Chief

Ever wonder why everyone between the ages of 14 to 25 craves pizza on a daily basis. If you think back to what you watched on television after school every day, you will know that you have been brainwashed. Come on, think about it! Cartoons have placed subliminal pizza messages into your young minds, and now whenever you watch television, you crave pizza.

It's so obvious. Just like Popeye made children think they would grow up strong if they ate spinach, those damn Teenage Mutant Ninja Turtles made kids think

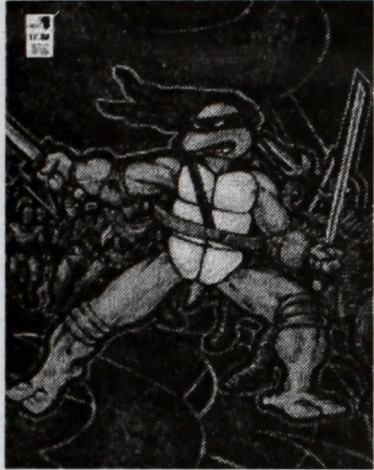
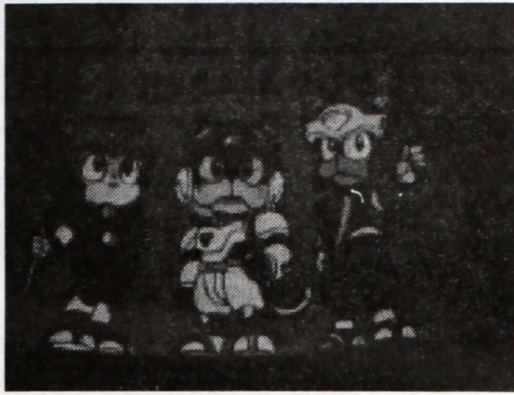
that pizza was the power food for the 90's. Every show the turtles devoured pizza faster than Scooby Doo with Scooby Snacks. Every Turtles movie, comic and cartoon featured so much pizza product placement. There is no doubt that the creators of the original Turtles were in with the Pizza Triad (Pizza Hut, Dominos and Little Caesars). The turtles could have craved anything, but they loved pizza. Wouldn't you think that being taught by a ninja master (Splinter) that they would live off Chinese take-out and not pizza? Well, Chinese restaurants don't have the power that pizza does.

Every day children watched Turtles and became more and more brainwashed. The brainwashing continued through three movies, three different comic book series and even updated cartoons called "The Next Mutation". They had us and they knew it. But just to be safe, along came another cartoon to mess with our cravings... The Samurai Pizza Cats.

The Samurai Pizza Cats defended the world under the cover of a Chinese Pizza Take-Out restaurant.

Sure, they claimed the cartoon was to teach children the evils of pollution and to save the environment, but come on, they fought against Big Cheese. Anyone else craving extra cheese? I thought so. From what I can figure, the Samurai Pizza Cats were brought in since there is a small percentage of children who are afraid of turtles and amphibious creatures, so a cute, cuddly, pizza devouring cat was much friendlier.

There was no way anyone could escape it. The whole superhero/pizza link was made over ten years ago now and we are all feeling the fallout. Children and young adults today don't care about kryptonite or spinach... they want pizza! Pizza is power food! Pizza will make you strong! Pizza will make you into a superhuman! Shit... they got me too!



Grocery Store Pizza is Yummy!

Julie Murphy
Ass't Features Editor

I love cooking. Some people call me Susie homemaker to drive me nuts. So big deal, maybe I am a little domestic once in a while, there's nothing wrong with that. But, being a student I really have no time to cook anymore. This is why I have become (I'm embarrassed because of this) an out-of-the-box chef. I have found that there are some really good food out there that comes in boxes from your grocer's store. There are especially some great pizza's from the freezer section.

McCain makes a great pizza, their Deep and Delicious takes like ten minutes to cook and is just what they say, "Deep and Delicious." The commercial they have on TV for this thing is absolutely stupid, but ignore it! This pizza is awesome! Tastes as good as take out, and has way less grease.

Where do you shop? Wherever you shop, switch to an Independent Grocer. They have the best pizza out of all

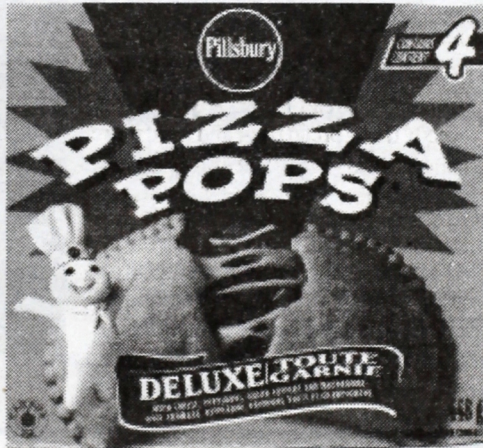
of the Grocery Store Pizza's out there. Their Pizza Perfection is to die for. The crust just gets the perfect bit of crunch to it and the toppings are yummy. They have a whole bunch of styles with an array of toppings, and the price is perfect too. Try this pizza!

If you want to feel like you kind of cooked (take the credit, don't do much work) you can try buying a pre-made pizza crust and throwing on your own toppings. A good crust to try is the Splendito crust. Very tasty!

If you are feeling a little more ambitious, you might like to try Kraft's boxed pizza mix. This includes the mix to make the crust (all

you have to do is add water), sauce and some cheese and spice to season. All you do is buy the toppings you want and throw it all together. I'll admit that this takes a bit of work but you'll feel like a real chef when you're done.

Grocery store pizza is usually cheaper which is why it is so much better than ordering out. And with these new pizza's that are out there, some of them taste just as good as ordering out. Happy eating!



Broccoli Deep Dish Pizza

1 pkg dry yeast
1 1/3 c warm water (110 to 115 degrees)
1 t sugar
3 1/2 c unbleached flour
1 c cake flour
1 1/2 t salt
1 c plus 2 T olive oil
3 t minced garlic
(1) 15-oz can tomato sauce
(1) 12-oz can tomato paste
2 t oregano
2 t basil
2 c sliced mushrooms
Salt and pepper
1 lb Italian sausage (hot or sweet)
1/2 t crushed fennel seeds
2 T butter
8 c blanched, roughly chopped broccoli
1 T shortening
3 1/2 c grated mozzarella cheese
1/2 c grated Parmesan cheese

Dissolve yeast in warm water; stir in sugar. Combine flours and salt, and gradually add the dissolved yeast and 1/4 cup of the oil. Knead until the texture is smooth. Put in a large bowl, cover with plastic wrap, and let rise until triple in bulk (2-3 hours).

Meanwhile, prepare the fillings. Heat 1/4 cup of the oil in a saute pan, add 2 t garlic, and cook for 30 seconds (without browning.) Stir in the tomato sauce and paste, simmer until thickened. Stir in basil and oregano, set aside to cool. Heat 2T of the oil and saute the mushrooms until lightly browned and the liquid is evaporated. Season to taste, and set aside to cool. Remove and discard the casings from sausage, crumble and add the sausage to the pan along with fennel. Cook thoroughly, remove and cool. Heat the butter and 2T of the oil; add 1t of garlic and stir for 30 seconds. Stir in the broccoli until coated well and any liquid is evaporated. Season to taste; set aside.

When the dough has risen, punch down. Cut off about 2/5 of it and set aside. Grease a 14 x 1 1/2" deep-dish pizza pan with the shortening. On a floured board, roll out 3/5 of the dough to a 20" circle. Fit to the pan, letting the excess dough hang over the side. Brush the dough with 1 T of the oil; sprinkle with salt. Sprinkle 1 c of the mozzarella over the dough. Spread the tomato sauce across the cheese, spread the mushrooms over the tomatoes, and cover with 1 c of mozzarella. Roll out the remaining dough to approximately a 14" circle. Brush the sides of the dough inside the pan with water. Fit the 14" round into the pan. Press edges (pull if necessary) against the moistened dough to seal it. Trim the overhanging dough to 1/2" and wet it again. Fold inward and crimp to form a raised rim around the pan edge. Cut a steam vent in the top layer of the dough, and brush with 1 T of the oil. Spread the sausage across the dough and cover with the broccoli. Combine the remaining cheeses and sprinkle across the broccoli; drizzle with 1/4 c of oil. Bake in a preheated 425 degree oven for 30-40 minutes. Freezes well.

Ideas: put the broccoli and sausage on the lower layer, and the tomatoes and mushrooms on the top layer. This way the broccoli stays moist. For a vegetarian pizza, replace the sausage with 4 c sliced onions, lightly browned in 2 T oil. Or, you can keep the sausage and add the onions anyway.

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FACES IN THE CROWD

Q. What do you like on your Pizza?



Marie-Ange Cachon

"Noodles and cooked carrots would be interesting on pizza. Anything really except SPAM!"



Ryan Cecchetto

"I only like double sauce and light cheese. Not even Mikey would eat the shit that most stores put on their pizza."



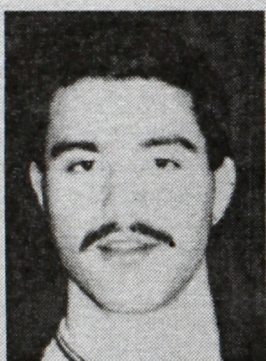
Les Malbeuf

"Pineapple and bacon...I like it sweet and greasy."



Simon Laflamme

"I don't really like pizza, but I'd have to say artichokes..."



Jamil Dhaouad

"Vegetarian, my religion dictates that I don't eat bacon, so it's mostly a precaution."



Turd Ferguson

"Bacon, Ham and Olives the next morning dipped in apple sauce. I love it!"

Pizza Feature

Quattro Stagioni means... Pizza?

Pizza isn't exactly Tuscan, but it is popular, and chances are that you'll eat at least one pizzeria during your stay. The experience can be sublime, but it can just as easily be dreadful. To begin at the beginning, there are two basic kinds of pizzeria in Italy.

One sells pizza by the slice, called pizza a taglio, and is a stand-up eatery, which can be fine if you're in a hurry. The pizza, made in large rectangular pans, is baked in electric ovens, has a fairly thick, soft crust, liberal topping, and can be all right if it's just out of the oven. However, pizza a taglio tends to be uninspiring even under the best of circumstances.

The other is the classic pizzeria, with tables, chairs, and a wood-fired oven, which sells individual pizzas to its customers. The pizza is shaped irregularly because it's placed directly on the oven floor without a baking tin, has a thin crust, and the crust is crisp.

You'll want the second kind of pizzeria, though you'll have to choose it with care. A pizzeria in the heart of town may not be that good, if it doesn't have to count on repeat customers for survival. Before you enter it, look at the clientele — are the people eating with gusto or picking at their plates? Also, what kind of clientele is it? Tourists, or elegantly dressed couples? A pizzeria that caters to those enjoying a night out (but who don't have time for a restaurant meal) will probably be good — word-of-mouth is powerful advertising. On the other hand, if you want a more relaxed, homey atmosphere, wander out into a residential neighborhood and pick a bustling pizzeria full of couples and families.

Once you've sat down, you'll find yourself faced with a menu (in homey pizzerie it's often printed on the place mat), with some names that will look familiar and many that won't. Here's a run-down of some of

the basic things you'll find:

Pizza

Marinara: Tomato and garlic, with no cheese. Simplicity in itself.

Margherita: Tomato, mozzarella and a basil leaf. Was supposedly invented in the late 1800s by a Neapolitan pizzaiolo, who made a pizza with the national colors to honor Queen Margherita di Savoia.

Napoletana: Tomato, mozzarella, anchovies, capers and oregano.

Atomica: Tomato, mozzarella, oregano, hot pepper, and other things (e.g. anchovies or mushrooms).

Maialona: Tomato, mozzarella, sausage, hot dogs, ham, peperoni and other types of pork.

Bismark: Tomato, mozzarella, other things, and an egg, sunny-side-up.

Quattro formaggi: Tomato, mozzarella, gorgonzola, groviera (Swiss Cheese), fontina, pecorino. Usually is white, with an olive in the middle.

Quattro Stagioni: Tomato, mozzarella, olives, mushrooms, artichoke hearts, ham.

Vegetariana: Tomato, mozzarella,

and a vast variety of vegetables (e.g. olives, peppers, eggplant, artichoke hearts, and mushrooms).

Capricciosa: The kitchen sink. Tomato, mozzarella, mushrooms, ham, artichoke hearts, olives, sausage, hot dogs, pepperoni, and more.

Calzoni

Calzone means sock; it's a disk of dough, folded over to make a pocket and filled with a variety of ingredients. The standard calzone contains tomato, mozzarella, and ham.

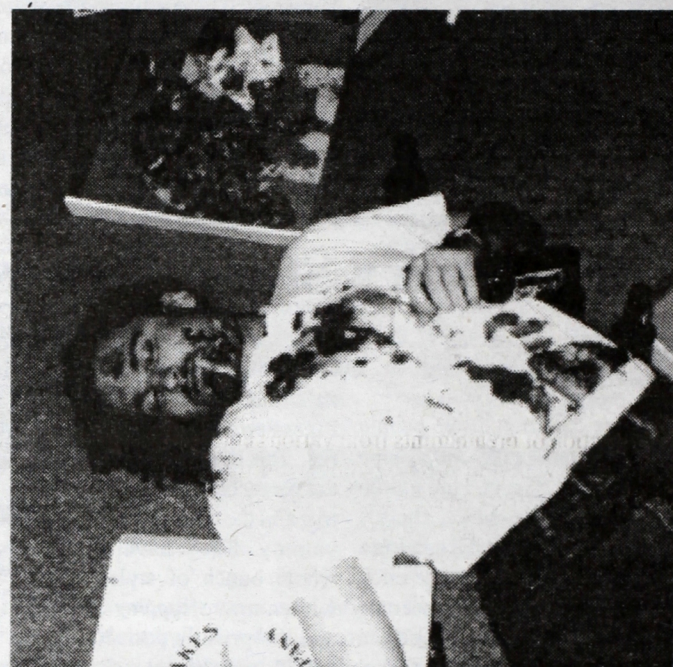
Calzone quattro formaggi: Same as the pizza quattro formaggi

Calzone Bismark: A standard calzone with an egg cracked into it.

Calzone Farcito: Stuffed with everything — equivalent to the Capricciosa.

Focacce

Focacce are disks of dough baked without topping (or at the most with slices of raw tomato); they puff up spectacularly and are topped once they come out of the oven. Common toppings include mozzarella, various cheeses, prosciutto, and radicchio (arugola).



Jeremy scores another bucket!

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And how do they make it around the world ?

From all over the world and for any tastes, here is a list of pizzas out of the rule : try and see!

NIZZARDA : with onions, black olives and anchovies in oil.

EXOTIC : with sweet gorgonzola and pineapples.

MEXICAN : with tomato sauce, yellow peppers, black olives, capers, anchovies, origan and chilly.

NORTHERN : with cod-fish fillet, capers, garlic and tomato pulp.

PROVENÇAL : with lard, grated pecorino, eggs, tomato and chilies.

GERMAN : with onions, smoked provola cheese, wurstels, some slices of smoked ham and pickled gherkins.

LONDON : with bacon, gruviera, parmesan flakes and nutmeg.

NEW YORK : the dough is made of bran, potatoes and yolk of egg; it is fried and dressed with tomato and basil.

ROBESPIERRE : with thin slices of beef, rosemary and garlic.

CZECHOSLOVAK : with hemmental and Prague ham.

CHINESE : with bamboo or soya sprouts, first rate fillet, shark and tofu, a kind of cheese prepared with soya and water.

AFRICAN : with tomato, octopus stew and a sprinkling of zicnik, which is a particular mixture of spices with an aphrodisiac property as someone says.

INDIAN : with radish, a spicy root and little pieces of roasted snake.

Always in the history, pizza was a business, in fact, as times went on, it has always followed the fluctuations of the money market, as stocks do. For example, if the price of "pizza and CECENIELLI" (little anchovies) was falling down, it was a sign of good catch. If oil pizza cost more, it meant that the olive-harvest hadn't been satisfactory. If you didn't even have the modest amount to secure yourself a pizza, you could obtain different forms of credit. For

example, they granted a credit until the drawing of the lottery day, in the unadvised hope that someone of the neighbourhood won so as to be able to pay pizza for everybody. Or while waiting for the weekly pay, they gave you pizza "this day week". In other words, pizza which you ate in that day, was to be paid within a week.

It happened that the Neapolitan every day ate a pizza and every day paid for one : in this way the debt became everlasting and the "pizzaiolo" knew it; nowadays pizza "this day week" is disappeared. Neither is there the pedlar, only the pizzaiolos still remain. But even these have undergone the inevitable transformation during the years : the white tiles and the tables with the marble tops have been substituted by the white wash walls and the formica tables. Today they are fashion and refined places.

ARTS AND ENTERTAINMENT

Psycho Letters From Nick

c/o Lambda's Entertainment Section
Laurentian Mental Hospital
INS ANE



Do I ever love Las Vegas. The lights, the fast money, the miles and miles of tourist traps willing to bankrupt you eighteen times before your wallet hits the ground, and let's not forget the million and one businesses that inquiring minds can harass for important information. Well, maybe not IMPORTANT information per se, but it's still fun to take a poke or two at them to see what they'll say.

Dear Sahara Hotel,

I am so excited! Next summer I am heading off to beautiful Las Vegas, and I am already wetting my pants (figuratively of course) with excitement. My brother and I are planning to explore all that Las Vegas has to offer, including staying in your hotel. There are just a few questions that I would like to ask. First, my brother has a particular medical condition which renders him violently allergic to the color tan. I am aware that the carpeting and drapes in your rooms are all of this colour, and I was wondering if it would be alright if we brought along our own rugs and curtains to set up in our room during our stay (don't worry, we won't steal your old ones...ha ha). Second, I was wondering if it would be alright if we brought sand into the room, to make it feel more desert-like. Don't worry, the sand will mostly get on our own carpets, and what we miss we'll vacuum up ourselves (we also have a portable vacuum cleaner). We just want to get the full Sahara experience...which is also why I would like to ask if we could bring a camel into the room. We have a family friend who lives near Las Vegas who specializes in animal training and could provide us with an appropriate animal for this very special occasion. I'm sure that he would let us display the camel in your lobby, so you could impress the guests with your Desert Atmosphere. You could call him Sahara Sam or something (and don't worry about his little 'accidents', we would clean up after him). Fourth, do you leave breath mints on the pillows for the new room renters? If so, we were wondering that, instead of leaving the customary one per bed, if you could arrange that thirty breath mints would be left on the pillow. My brother and I have a collection of breath mints from various hotels around the continent, and very few actually survive the trip home intact, and with thirty to bring home, our chances to have a Sahara breath mint specimen would be much greater. Well, I'm off to continue planning my trip to your wonderful city. I anxiously wait for the answers to my questions, and look forward to staying in your incredible hotel.

Sincerely,
Nick Stewart

I had such high hopes for the Sahara...no really, I did. Once again, I was disappointed...

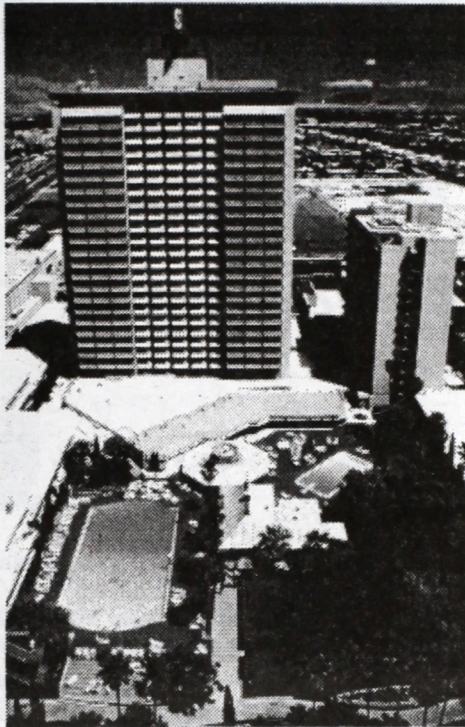
Mr. Stewart,

First and foremost, allow me to congratulate your decision to stay at our Sahara Hotel and Casino. There are a few stipulations that we must first dictate before we can allow you to make a reservation. For varying reasons, we cannot allow hotel patrons to disassemble our rooms' draperies and carpeting to import their own. We here at the Sahara Hotel sympathize with your brother's plight and can gladly offer you a room whose color meets his very particular needs. To address your second question, we must request that you not import sand into the rooms. While our cleaning staff is sufficiently competent to take care of matters such as sandy floors, the carpets themselves might suffer permanent damage if subjected to large amounts of sand and as such we request that you withhold from bringing your own. We have frequently been lauded in trade magazines as well as by our extensive clientele for the distinctive theme and feel that our establishment possesses, and therefore we are confident that you would receive the full Sahara experience without the need for external paraphernalia. It is for this same reason that the use of a camel is not only unnecessary but constitutes a contravention of local health and safety laws. Finally, we here at the Sahara Hotel are always glad to demonstrate our appreciation of your business with the presentation of complimentary mints, though thirty of them would require an additional charge.

Once again, we look forward to your interest in our establishment. Your business is important to us.

Martha Barnett
Public Affairs Administrator
The Sahara Hotel

I guess my undying love for Las Vegas is a one-way affair. Even the infamous Sahara Hotel has rejected my adoring advances, curtains, camels and all. Hey, I wonder how ya get ahold of Wayne Newton...



Tyramisu & BOB

askusanything@hotmail.com

Q- I have recently been going to the bars A LOT. I never went all that often before but now I just love to go. My non-bar-going friends give me funny looks now, but personally I don't think that I'm doing anything wrong. Should I tell them off or just look past their ignorance?

Tyramisu: Your friends probably have a reason for acting this way. If you have been spending so much time drinking, you're probably neglecting important stuff...like personal hygiene. What you decide to do with your life is entirely your choice. Before you tell them off, just remember, friends are always trying to look out for you and your future.

Bob: Not only should you tell them off, you should kick their judgemental asses or at the very least punch them in the mouth as hard as you can. It's your goddamn money and you should be able to spend it wherever you goddamn well please without them sticking their prissy-ass noses in your personal business.

Q- My parents' 25th anniversary is this summer, and my sister wants to throw a big party for them. I however don't want to. It's not that I don't love my parents, but it's just that there's bad history with my mom who for various reasons I think shouldn't be married to my dad. Should I do the nice thing and help to throw the party, or should I not cooperate in celebrating a marriage that I think should never have happened?

Tyramisu: Nobody likes a hypocrite. But, nobody likes a meddler either. Whether or not YOU think you're parents should be together is irrelevant. If they have been married for 25 years, they could be doing something right. They are the only ones who truly know if they are happy or not. And if they are, it's not your place to ruin such a happy event.

Bob: Something like 99% of marriages shoulda happened, but when people get knocked up they have to get hitched. It's the way of the sucker and it's the way it works. Chances are that you're an accident like the other 98% of kids out there and your parents only got married to keep you from being a bastard. And in the big tradition of bastard children, you should go to the party, get totally sloshed and tell your mother exactly what you think of her. It's your duty. Get to it.

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DOWNUNDER

BY MAT THOMPSON



50 Ways To FREAK Out Your Roommate

1. Smoke jimson weed. Do whatever comes naturally.
2. Switch the sheets on your beds while s/he is at class.
3. Twitch a lot.
4. Pretend to talk while pretending to be asleep.
5. Steal a fishtank. Fill it with beer and dump sardines in it. Talk to them.
6. Become a subgenius.
7. Inject his/her twinkies with a mixture of Dexatrim and MSG.
8. Learn to levitate. While your roommate is looking away, float up out of your seat. When s/he turns to look, fall back down and grin.
9. Speak in tongues.
10. Move you roommate's personal effects around. Start subtly. Gradually work up to big things, and eventually glue everything s/he owns to the ceiling.
11. Walk and talk backwards.
12. Spend all your money on Jolt Cola. Drink it all. Stack the cans in the middle of your room. Number them.
13. Spend all your money on Transformers. Play with them at night. If your roommate says anything, tell him/her with a straight face, "They're more than meets the eye."
14. Recite entire movie scripts (e.g. "The Road Warrior," "Repo Man," "Casablanca,") almost inaudibly.
15. Kill roaches with a monkey wrench while playing Wagnerian arias on a kazoo. If your roommate complains, explain that it is for your performance art class (or hit him/her with the wrench).
16. Collect all your urine in a small jug.
17. Chain yourself to your roommate's bed. Get him/her to bring you food.
18. Get a computer. Leave it on when you are not using it. Turn it off when you are.
19. Ask your roommate if your family can move in "just for a couple of weeks."
20. Buy as many back issues of Field and Stream as you can. Pretend to masturbate while reading them.
21. Fake a heart attack. When your roommate gets the paramedics to come, pretend nothing happened.
22. Eat glass.
23. Smoke ballpoint pens.
24. Smile. All the time.
25. Collect dog shit in baby food jars. Sort them according to what you think the dog ate.
26. Burn all your waste paper while eyeing your roommate suspiciously.
27. Hide a bunch of potato chips and Ho Hos in the bottom of a trash can. When you get hungry, root around in the trash. Find the food, and eat it. If your roommate empties the trash before you get hungry, demand that s/he reimburse you.
28. Leave a declaration of war on your roommate's desk. Include a list of grievances.
29. Paste boogers on the windows in occult patterns.
30. Shoot rubber bands at your roommate while his/her back is turned, and then look away quickly.
31. Dye all your underwear lime green.
32. Spill a lot of beer on his/her bed. Swim.
33. Bye three loaves of stale bread. Grow mold in the closet.
34. Hide your underwear and socks in your roommate's closet. Accuse him/her of stealing it.
35. Remove your door. Ship it to your roommate's parents (postage due).
36. Pray to Azazoth or Zoroaster. Sacrifice something nasty.
37. Whenever your roommate walks in, wait one minute and then stand up. Announce that you are going to take a shower. Do so. Keep this up for three weeks.
38. Array thirteen toothbrushes of different colors on your dresser. Refuse to discuss them.
39. Paint your half of the room black. Or paisley.
40. Whenever he/she is about to fall asleep, ask questions that start with "Didja ever wonder why...." Be creative.
41. Clip your fingernails and toenails and keep them in a baggie. Leave the baggie near your computer and snack from it while studying. If he/she walks by, grab the bag close and eye him/her suspiciously.
42. Put your mattress underneath your bed. Sleep down under there and pile your dirty clothes on the empty bedframe. If your roommate comments, mutter "Gotta save space," twenty times while twitching violently.
43. Put horseradish in your shoes.
44. Shelve all your books with the spines facing the wall. Complain loudly that you can never find the book that you want.
45. Always flush the toilet three times.
46. Subsist entirely on pickles for a week. Vomit often.
47. Buy a copy of Frankie Yankovic's "Pennsylvania Polka," and play it at least 6 hours a day. If your roommate complains, explain that it's an assignment for your primitive cultures class.
48. Give him/her an allowance.
49. Listen to radio static.
50. Open your window shades before you go to sleep each night. Close them as soon as you wake up. If you get hit by a ray of sunlight and scream, "I'm melting!"

Arts & Entertainment Amusing Irrelevant Facts

- The oldest known goldfish lived to 41 years of age. Its name was Fred.
- There is a town in Newfoundland, Canada called Dildo.
- Kotex was first manufactured as bandages, during WWI.
- Einstein couldn't speak fluently when he was nine. His parents thought he might be retarded.
- In 1983, a Japanese artist made a copy of the Mona Lisa completely out of toast.
- In 1984, a Canadian farmer began renting ad space on his cows.
- An average person laughs about 15 times a day.
- The average person is about a quarter of an inch taller at night.
- The condom - made originally of linen - was invented in the early 1500s.
- The first-known contraceptive was crocodile dung, used by Egyptians in 2000 B.C.
- America's first nudist organization was founded in 1929, by 3 men.
- A Saudi Arabian woman can get a divorce if her husband doesn't give her coffee.
- The Neanderthal's brain was bigger than yours is.
- The average bank teller loses about \$250 every year.
- Every person has a unique tongue print.
- Women's hearts beat faster than men's.
- Only 55% of all Americans know that the sun is a star.
- Most American car horns honk in the key of F.
- About 70% of Americans who go to college do it just to make more money.
- [The rest of us are avoiding reality for four more years.]
- Sigmund Freud had a morbid fear of ferns.
- Most lipstick contains fish scales.
- Hypnotism is banned by public schools in San Diego.
- The three best-known western names in China: Jesus Christ, Richard Nixon, and Elvis Presley.
- 27% of U.S. male college students believe life is "a meaningless existential hell."
- Thomas Edison was afraid of the dark.

Lambda Horoscopes

by Celest E.L. Starz
columnist

Aries - Mar.21- Apr.19

You are in for a treat this month. The eclipse has stirred me to believe that your financial problems are well on their way to recovery. Remember to pay off your insanely high visa bill before you attempt to drink those \$\$\$ away.

Taurus- Apr.20-May 20

You have major sex appeal this week, so remember to use this to your ultimate advantage. You find a special someone at the bars this weekend...maybe not the marrying type... but definite FLING potential. Let loose and have a ton of fun!

Gemini May.21 - Jun.21

All those born in the month of the twins will be in for a sweet surprise! Your family is in a giving mood. Expect to have a bundle of little surprises from grandma and mom and dad. Think that cozy love seat you tried to get your parents to give you, or that extra cash you wanted.

Cancer -Jun. 22-Jul.22

You prove yourself to be best at your job in no time... but hold off for a raise...or else you could get DDTed by your boss. The stars have informed me that you must fall victim to every whim of your significant other, for this special person is always right!

Leo - Jul.23-Aug.22

This week you will stay in the mellow state. It's time for you to relax, get some sleep and rejuvenate to face the last couple weeks at school. Some unexpected news will come before the week's over, and it will make your week that much better.

Virgo Aug.23 - Sept.22

Your studious nature has paid off in a big way. Your honor role status has been burning you out though. Exams are well on their way, take some time out to unload and calm yourself before you plunge back into insane studying habits.

Libra - Sep.23 - Oct. 23

The world of the stars tell me you are wound up like a friggin' spin top! Learn to unwind without taking it out on everyone else. Read a book, jump a cliff, whatever will let you loosen up. And remember someone loves you!

Scorpio - Oct.24 - Nov.21

You have the evil kenevil thing going for you. It has its perks! Someone near you has become infatuated with your personality, and this could lead to some wild fun...However you have to open your eyes and deflate your head to realize who it is.

Sagittarius - Nov.22 - Dec.21

The stars are in your favor romantically. At a moment when your love life has been in an uproar, a mysterious figure appears and sweeps you off your feet in half a second. This has definite potential so keep a hold of this one.

Capricorn Dec.22 - Jan.19

It's been a tough year so far, trying to stay ahead of the game. You are almost there, so remember not to fall too behind now. The stars reveal that things will get tough but there will be a warm surprise in the end. Good things happen to those who work damn hard!

Aquarius - Jan.19 - Feb.18

You can't always be one up on everyone else, so learn your lesson now before your friends start getting a little annoyed. The moon is circling Venus in a pretty provocative way so you may just have a chance of getting a date this week. Hooray for you!

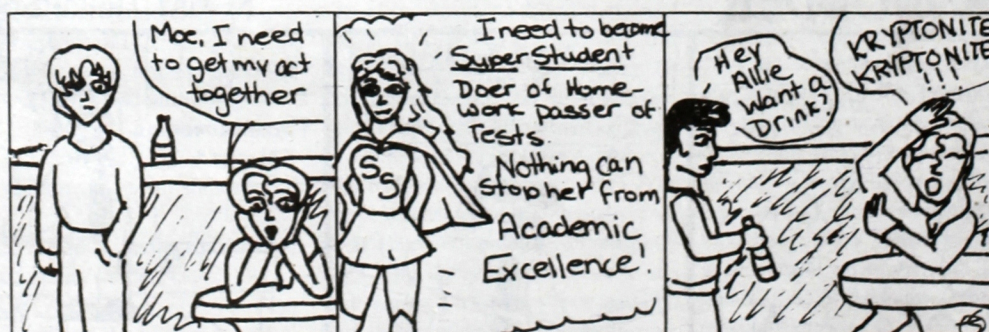
Pisces Feb.19 - Mar.20

Your little fishies got lots of work to do this month. Your teacher's will be breathing down your back if you don't get those projects in ASAP. Back off from the party scene before your whole tuition takes a trip a la toilette.



The Next Dimension

by Delorna Moss



Trash Talk

by Chris Newman
Asst. Entertainment Editor

T&A??? What the hell is that!!!!!! When I first heard that Test and Albert were getting together as T & A, I thought it would be pretty cool, but that introduction on Raw was the lamest moment of the night. Hell, it was probably the lamest moment of the year in WWF. Ok, it wasn't as bad as Mae Young giving birth to a hand, or anything else that she's done since returning to the WWF. But it was pretty bad. Besides, we all know what's going to happen: Test and Albert are going to fight for Trish's affection and she'll turn on them and manage some other wrestler. At least she's nice to look at.

And another thing! When is Mick Foley going to actually retire. It's getting to the point that when he does hang up the spandex, everyone's going to be waiting for him to return and won't really care that he retired. I remember when Kurt Hennig pretended to retire in WCW; the guy who'd been a heel for the past 10 years got a standing ovation. But nobody cared about him when he came back. The whole Mick's gone, Mick comes back angle is going to get old real soon and fans like me are going to be preying for him to leave. I understand that he's worked hard, but he's in the worst shape of his life and he can't sell himself on falling off cages anymore. Guys like the Hardys are going through tables harder and doing much bigger stunts than he is, halfway down the card. Mick said that he didn't want to stay one year too long. Well, he just did. I'm glad he made it to Wrestlemania, but it's



just not his time. It's Triple H's time!

One thing that did impress me about Raw was the tag team tournament. I really enjoy the ultra competitive story lines where the wrestlers are fighting tooth and nail. I guess that's because one of the first wrestling events I watched was Wrestlemania 4 when they had the big tournament for the World Title. That's the way wrestling is supposed to be. Not the big story lines about the MacMahon family in-fighting and choosing their model champion.

I have to admit, as well, that for a split second I saw the appeal of Tazz last night when he attacked Crash Holly. But only for a second.

Speaking of Crash, I can't wait to see what he pulls during the Wrestlemania all day PPV coverage.

You just know he'll be defending that Hardcore Championship during the entire 8 hour broadcast. It's going to be great! Crash is about to come into his own, in my opinion. He's pretty cool, and I think he'll have a chance to be the one that everyone's talking about on April 3rd.

Well, I have two more Trash Talk's to go after this and next week's going to be the hallmark of my writing career at Lambda. I've been digging through the trenches and have accumulated the greatest collection of rumours ever assembled (I even scored an interview with a big name in the WWF, which I'll cover next week). I promise you that my next Trash Talk will be a must read. Take it easy.

Scraping Roadkill Off the Information Superhighway

by Nick Stewart
Entertainment Editor

Pulse of the Planet <http://magma.nationalgeographic.com/pulseplanet/>

Normally when I see the words 'National Geographic', my first instinct is to think of half-naked 80 year-old Tanzanians, and my second instinct is to run away screaming. So imagine my surprise when I accidentally stumbled across this site discussing the physics of psychic powers and discovered that something that funky was actually run by National Geographic. Every week, this site talks about different bizarre, cultural or scientific points of interest that you probably wouldn't find anywhere else. Around Christmas, for example, they asked a scientist what could be done to determine who's naughty and nice if Santa caught the flu on Christmas Eve, with the answer being a discussion about using huge antenna to filter psychic energies and so on. Mind you, the topics they cover aren't always that out-there...recently they covered the City of the Dead...New Orleans' most popular cemetery. Not your standard National Geographic fare...thank gawd.

Little Golden Guy <http://www.littlegoldenguy.com/home.asp>

Well, it's Oscar season, and it won't be long now until all you hear on TV is about the nominees, what parties they're going to, what clothes they're going to wear, how much crack they smoked that morning, blah blah blah. There are far better ways to prepare for the Oscars than by watching Mary Hart drone on endlessly about Billy Crystal's nasal hair, and visiting this site is one of them. This is one of the most easily explored Oscar sites that I've ever seen, with tons of available links to its different areas. Not only can you search year by year or within the various nomination categories, but you can also check out the records held by any movie, studio or person for any category in any time period in Oscar's history. Records are a constant theme throughout this site, as doing something as simple as clicking on a year will display not only all the winners of the different categories, but also the highest amount of nominations held by the various movies, studios, and individuals of that year. Add full-colour pictures of the Best Picture nominees for each year and you've got one of the best-looking Oscar sites around. While it might not look nearly as good as that POS "official" Oscar site, it's way more informative and definitely worth your time.

Genetic Savings and Clone <http://www.savingsandclone.com/>

I am not making this up. This is a very real site interested in the very real business of cloning. And not just any cloning, mind you. No, the folks over at Genetic Savings and Clone are looking to clone animals, and nothing else. For the low fee of \$1000 dollars and with the help of a vet, the appropriate tissue samples can be taken from your cat or dog, sent to Genetic Savings and Clone, grown in a lab for a month and then cryopreserved in liquid nitrogen. You then pay about a hundred bucks a year for "maintenance", and all you have to do is wait until they perfect the fine art of Pet Cloning. So far their scientists are fully able to clone livestock, and apparently the cloning of dogs (under the project of MissyPlicity) and cats (under the project of Operation CopyCat) are extremely close to being perfected. In other words, if the unspeakable should happen to your beloved pet, you have a nice stash of genetic currency sitting in Genetic Savings and Clone's banks. This all goes to show two things: 1) It's amazing what science can do these days, and 2) Mad scientists have Internet access.

the bottom line

by Ted Smith

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Jack Handey's Words of Wisdom

I think college administrators should encourage students to urinate on walls and bushes, because then when students from another college come sniffing around, they'll know this is someone else's territory.

I think there should be something in science called the "reindeer effect." I don't know what it would be, but I think it'd be good to hear someone say, "Gentlemen, what we have here is a terrifying example of the reindeer effect."

If Alien was my friend, I'd like to be with him when he went to the dentist. When they started drilling, he'd probably go nuts and start eating everybody. That Alien!

It's too bad that whole families have to be torn apart by something as simple as wild dogs.

If trees could scream, would we be so cavalier about cutting them down? We might, if they screamed all the time, for no good reason.

At first I thought, if I were Superman, a perfect secret identity would be "Clark Kent, Dentist," because you could save money on tooth X-rays. But then I thought, if a patient said, "How's my back tooth?" and you just looked at it with your X-ray vision and said, "Oh it's okay," then the patient would probably say, "Aren't you going to take an X-ray, stupid?" and you'd say, "Aw f*** you, get outta here," and then he probably wouldn't even pay his bill.

When I was a kid my favorite relative was Uncle Caveman. After school we'd all go play in his cave, and every once in a while he would eat one of us. It wasn't until later that I found out that Uncle Caveman was a bear.

Laurie got offended when I used the word "puke", But to me, that's what her dinner tasted like.

Anytime I see something screech across a room and latch onto someone's neck, and the guy screams and tries to get it off, I have to laugh, because what is that thing?

Arts & Entertainment

What Planet Are You From?

by Brian Alberton
Staff Writer

Just a few solar systems away lies a planet populated by an alien race intellectually and technologically superior to ours by a thousand years. This race is composed entirely of men and after centuries of disuse, their genitalia have shrunk and withered away. With ambitions to take over the universe, these aliens decide to begin with Earth, hoping to infiltrate our planet by breeding their kind into our society to eventually overwhelm us. To begin this process, one alien, who on Earth will assume the name Harold Anderson (Gary Shandling), is sent here to conceive the first child (after having a penis attached of course) and bring it back to his home planet. It's as weak of a plot as I've ever heard, but **What Planet Are You From?** is a comedy, so what did you expect?

Now I'm sure some of you out there have seen the advertisements for this movie and are thinking to yourselves "That's not what it's about". I assure you that the plot is as I described it, and I'm going to tackle this issue of false advertising right off the bat to avoid further confusion. The television commercials weren't so far off base as you might think: You see Gary Shandling hitting on women with really bad pick up lines and then getting smacked around by his prospects time and again. This does actually happen, but only for about the first hour or so, and not for most of the film like the TV ad implies. What's far more misleading is the poster for **What Planet Are You From?** If you haven't seen it yet, there's one in Laurentian University's Games Room close to the TV. On it you see a suit-clad man with the picture cut off at the neck and the knees. He has his hands together just under his waistline, holding a limp flower, a painfully obvious implication of impotence. To make things worse, the picture is accompanied by the caption "To save his planet, an alien must find a woman on Earth to have his baby. There's just one prob-



Even the pictures from this movie sucked ... so here's another pizza!

lem." There are two things really wrong with this. First of all, the planet isn't endangered or underpopulated or anything of the sort, so the planet really isn't in need of any saving, by means of having a baby or otherwise. Secondly, Shandling's character does have a problem with his new member, but trust me, it sure as hell isn't impotence. Mr. Anderson isn't limp, but his penis hums whenever he gets aroused. Whether this was some massive oversight or just plain thoughtless advertising, they should consider themselves lucky. If **What Planet Are You From?** wasn't a goofy comedy where the plot wasn't supposed to be taken seriously anyway, there's no way they'd have gotten away with a stunt like that. Now let's put the oddball advertising strategy aside and talk about the movie.

No matter what preview or poster you've seen, **What Planet** is about what you'd expect comedy-wise: awful plot, cheap sex jokes from start to finish with the occasional gag about relationships and parenthood closer to the end. Actu-

ally, this movie could easily be split into two sections. The first half is mostly Shandling playing the sleazy lounge-lizard type, incompetently hitting on every woman he encounters. This part was better than the second half where our alien hero gets married and conceives a child. The kid isn't born until the end of the movie, so Shandling spends his time waiting it out (and takes us along for the dull ride). This part is full of jokes about how Harold doesn't understand women which is supposed to be funny because he's an alien, yet he doesn't understand women the same way men on Earth do. I say "supposed to be funny", because despite the effort, it really isn't that amusing. All this makes **What Planet Are You From?** a bit of a dull watch by the end. Not to mention the humming erection bit gets old by the third time you see it, let alone the tenth time.

Overall, **What Planet Are You From?** is pretty run-of-the-mill. It's really silly and really dumb, so however much you'll enjoy it generally depends on what kind of mood you're in when you see it.

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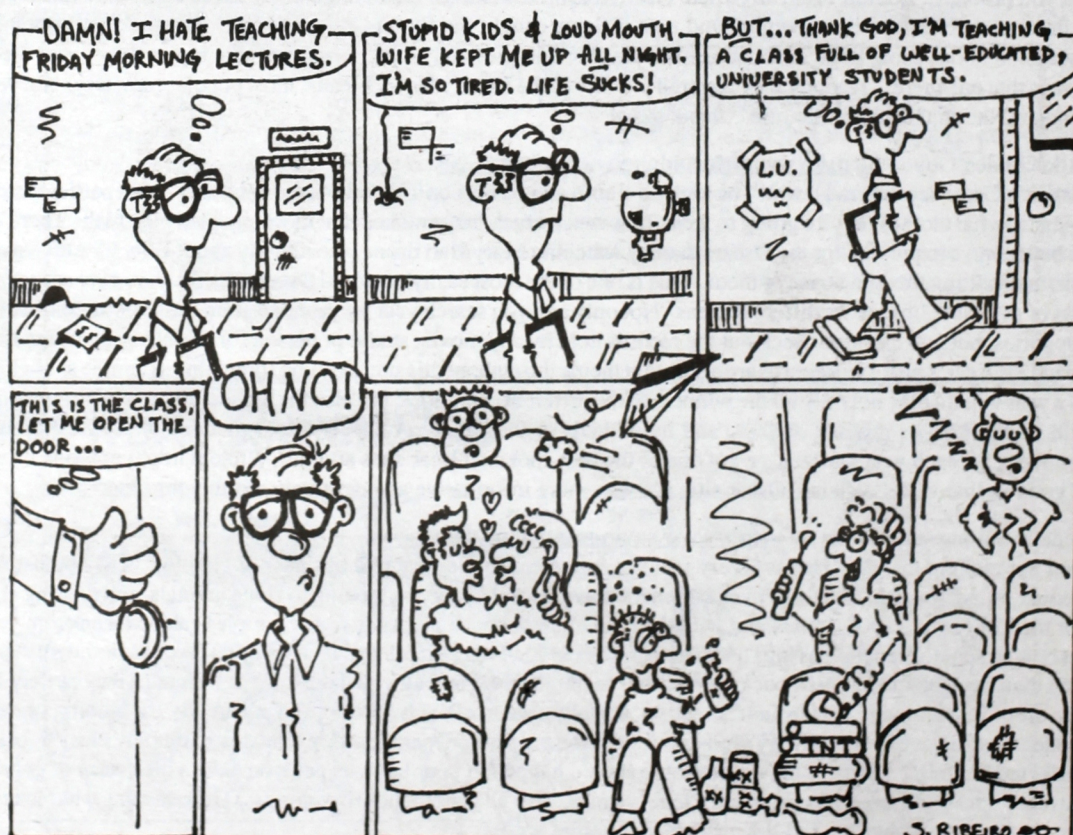
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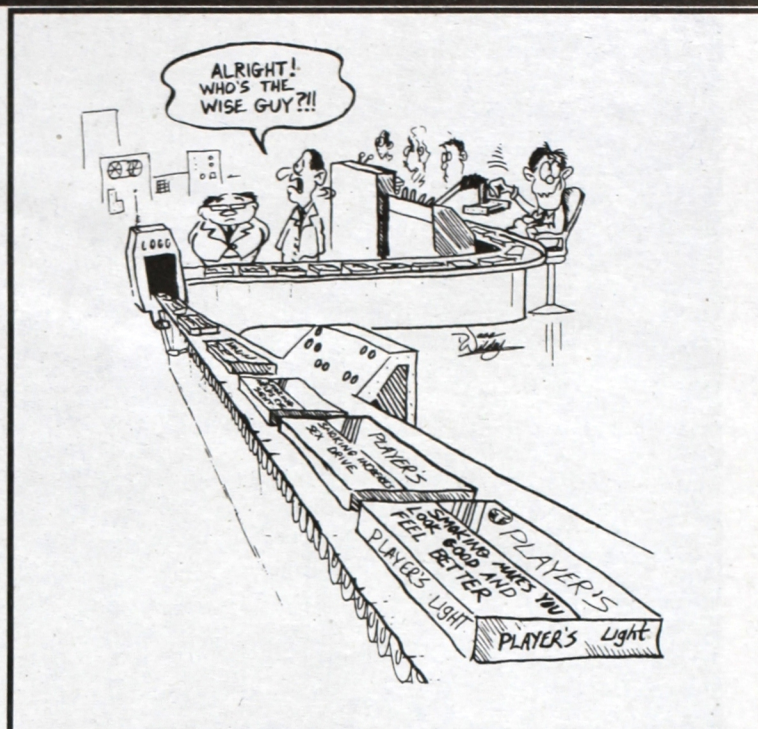
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WHAT?!

by Sergio Ribeiro



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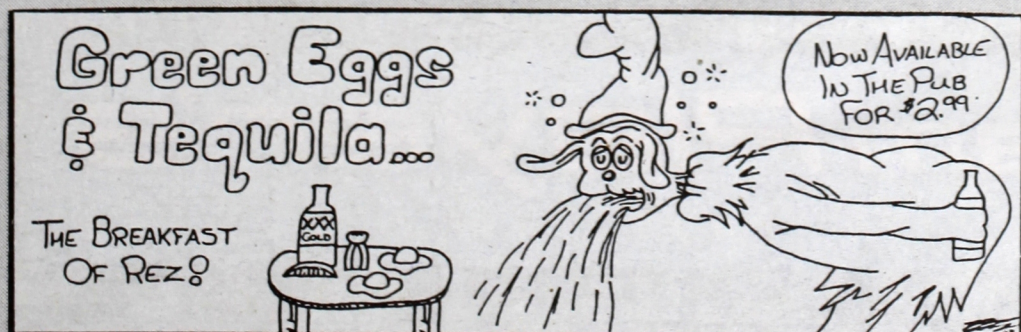
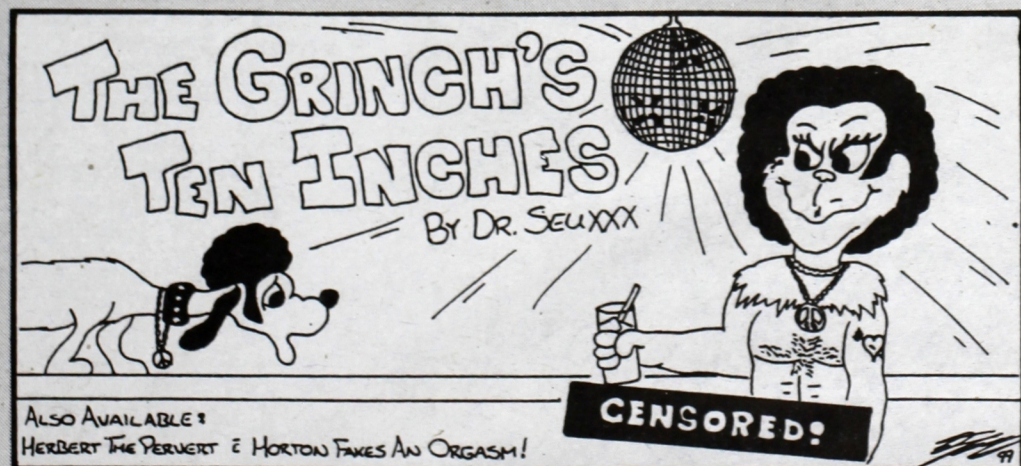
By Dean Maglieri



"SORRY DUDE, NEVER HEARD OF THAT STREET."

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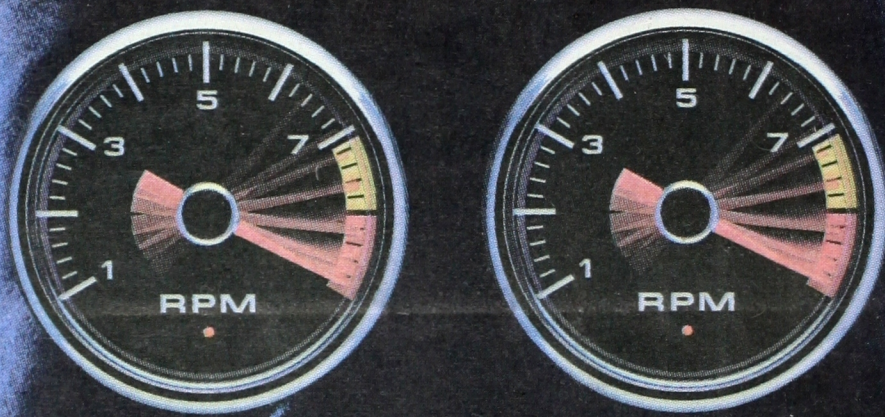
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